

CHEF ARNAUD DAVIN'S CREATIONS ARE AN ODE TO  
MEDITERRANEAN CULTURE.

ELEGANTLY COMBINING THE CONVIVIALITY  
OF THE GREAT TABLES OF THE SOUTH AND THE  
REFINEMENT OF FRENCH CUISINE, THE MENU GIVES  
PRIDE OF PLACE TO THE BEST PRODUCERS OF THE  
MEDITERRANEAN BASIN.

THIS INVITATION TO DISCOVERY AND CURIOSITY  
IS A PERFECT REFLECTION OF THE CHEF,  
EXPRESSING HIMSELF WITH A BOLD, REFINED AND  
AUTHENTIC CUISINE.

ACCORDING TO YOUR DESIRES,  
ORDER, SHARE, TASTE.

*Your culinary journey starts here!*

# COCKTAILS

## **PASSION DREAM €14**

*(alcohol-free)*

*Pineapple juice, lychee juice, passion fruit juice, strawberry syrup*

## **ESPRESSO MARTINI €20**

*Beluga noble vodka, Espresso, Borghetti coffee liqueur*

## **VUE VIEUX-PORT €20**



*Vodka, Hpnotiq liqueur, blue curaçao, fresh mint,  
fresh lime, lemonade*

*€2 from your cocktail will be donated to the Pure Ocean association*

## **MOJITO €20**



*Brugal rum, lemon juice, fresh mint, sparkling water, sugar*

## **ETINCELLE “SIGNATURE” €22**

*Lemon juice, green apple syrup, pineapple juice, gin, lemonade,  
green melon liqueur*

## TO SHARE

**PAN-SEARED BABY CUTTLEFISH WITH PARSLEY,  
GARLIC, AND PIQUILLO PEPPERS €12** 

**TRADITIONAL “PANISSE”, CHICKPEA FRITTERS,  
WITH GARLIC MAYONNAISE €9**  

**CHICKPEA HUMMUS WITH SMOKED PAPRIKA,  
ONIONS, AND FRESH CORIANDER €13**   

## STARTERS

**FOIE GRAS TERRINE MARINATED  
IN WHITE PORT €26**


*With dried fruit chutney and physalis*

**BEETROOT-CURED SALMON TARTAR,  
FLAKED KING CRAB €26** 

*Coconut, and lime espuma*

**SLOW-POACHED COD,  
VEGETABLE MEDLEY €19**

*And traditional aioli sauce*

**WHITE BEAN AND VEGETABLE MINISTRONE SOUP €18** 

*Pesto, and confit shallot croutons*

*(Served cold or hot, according to your preference)*

**ORGANIC SIXTY-FOUR-DEGREE EGG €16**  
*Creamy squash soup with hazelnuts and smoked pork espuma*

## SIGNATURE DISHES

### **ROASTED SCALLOP, CALAMARI €37**

*and saffron risotto, caramelized turnip, and chorizo*

### **ROASTED AUBRAC BEEF TENDERLOIN €42**

*Provençal stew sauce, squash and chestnut cake,  
and glazed winter vegetables*

### **ROASTED SWEETBREADS WITH BLACK PIG BACON €37**

*Onion compote with rosemary, fresh herb cream,  
and mashed potato espuma*

### **PAN-ROASTED SEABASS €31**

*Vanilla-infused parsnip purée, razor clam, apple,  
celery, and walnut salsa*

### **GARLIC AND THYME-ROASTED CAULIFLOWER STEAK €20**

*Pumpkin and fennel seed granola*

### **MACARONI AND CHEESE €22**

*Served with Serrano ham and a baby green salad*

#### **ADDITIONAL TRIMS €6**

MASHED POTATOES

VEGETABLES MEDLEY

CORIANDER FLAVOURED JASMIN RICE

## SWEET TREATS

### **CITRUS FRESHNESS WITH HIBISCUS €12**

*Fresh grapefruit and orange in a hibiscus jelly, crispy meringue*

### **HOMEMADE PANETTONE INFUSED ICE CREAM €13**

*Dulce de leche coulis and croutons*

### **THE OPERA ROCK €12**

*Coffee and chocolate Opera cake with « Mon Trésor » whisky cream*

### **“L’INSTANT SUCRÉ” €16**

*Selection of sweet treats*

### **CHESTNUT FRUIT AND WILLIAM PEAR €12**

## TO SHARE

### **TOASTED VANILLA MILLE-FEUILLE €22**

*Bourbon vanilla ice cream*

 *Gluten Free*

 *Vegetarian*

 *Vegan*

Prices net, taxes and services included. Payments in cb and cash are accepted.  
Our culinary preparations may contain allergenic products. Please ask our restaurant manager for details.

# DRINKS

## BEERS

NOAM LAGER	34 CL	€10
CORONA 0.0% (SANS ALCOOL)	33 CL	€10
LA CÉSAR - CRÉATION D'UNE RECETTE SPÉCIALE AVEC BLUE COAST	33 CL	€12

## WATERS

EVIAN	75 CL	€9
BADOIT	75 CL	€9
CHATELDON	75 CL	€10

## HOT DRINKS

ESPRESSO / DÉCAFÉINÉ		€6
NOISETTE		€6.5
CAFÉ LATTE / CAPPUCCINO / DOUBLE ESPRESSO / HOT CHOCOLATE		€10

## SOFTS

COCA-COLA (33CL)	33 CL	€9
COCA-COLA ZÉRO (33CL)	33 CL	€9
SCHWEPES PREMIUM MIXER (25CL) (TONIC / GINGER ALE / GINGER BEER )	25 CL	€10
ORANGINA	25 CL	€9

## DIGESTIVES

RHUM BRUGAL 1888	4 CL	€18
CHARTREUSE VERTE	4 CL	€18
COGNAC TESSERON LOT 90	4 CL	€20
CALVADOS DROUIN XO	4 CL	€27
RHUM BOTRAN 18 ANS	4 CL	€32

# BY THE GLASS

## CHAMPAGNES

<i>Barons de Rothschild, Concordia Brut</i>	€24
<i>Deutz, Rosé</i>	€28
<i>Joseph Perrier, Blanc de Blancs</i>	€28

## ROSÉS WINES

<i>AOC Coteaux d'Aix-en-Provence, "Roseblood", Château d'Estoublon, 2023</i>	10€
<i>AOC Côtes de Provence, "Whispering Angel", Château d'Esclans, 2023</i>	15€
<i>AOC Côtes de Provence, "M", Château Saint-Maur, 2022</i>	11€

## WHITE WINES

<i>AOC Chablis, "Réserve de Vaudon", Domaine Joseph Drouhin, 2022</i>	14€
<i>AOC Cassis, Domaine Clos Sainte Magdeleine, 2023</i>	16€
<i>AOP Sancerre, "Signature", Domaine Pascal Jolivet, 2023</i>	16€
<i>AOC Sauternes, "Prestige", Domaine Michel Lynch, 2020</i>	15€
<i>AOP Côtes de Provence, "Prestige", Château Minuty, 2023</i>	12€

## RED WINES

<i>AOC Bordeaux, Tempo d'Angelus, 2022</i>	16€
<i>AOC Montagne-Saint-Émilion, "Terres Rouges", Domaine Jennifer King, 2019</i>	12€
<i>AOC Crozes-Hermitage, "Les Launes", Maison Delas, 2022</i>	13€
<i>AOP Côtes de Provence, "Prestige", Château Minuty, 2022</i>	12€