

## NOT TO MISSED

### starter

fish soup with traditional rouille sauce and croutons	10
Yellowfin tuna ceviche with citrus fruits	12
Vegetable bohemian and her perfect egg	11
local charcuteries from l'Estaque	12

### our seasonal salad

octopus salad with garlic and parsley  
starter 11 main course 18

provençal salad  
brousse cheese, eggplant caviar, marinated peppers,  
panisse, dried ham from l'Estaque  
starter 12 main course 19

Paradou salad  
braised farm poultry, tomato, parmesan, croutons, caesar sauce.  
starter 11 main course 18

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### POKE BOWL

traditionally from Hawaii, source of fantastic well-being  
made up of 5 healthy and low-calorie items like raw fish, avocado,  
vegetables or ginger on a starchy basis like rice  
feel free to ask your waiter for the POKE BOWL of the day...it  
changes every day!

16 euros

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## entrées...made with love

chef's burger, homemade French fries, mix green according to your choice : beef or tuna tomato, confit onion, cheese, homemade burger sauce	18
grilled ham steak from l'Estaque, tian of Provençal vegetable, sautéed potatoes	18
French beef skewer, tartar sauce, grilled vegetables, homemade fries	19
Mediterranean fish according to arrival whole, seasonal vegetables, virgin olive oil sauce from here	28

## les woks

countryside noodle, bellpepper, zucchini, French beef	18
provence noodle, zucchini, eggplant, onion, fennel	16
sea noodle, pepper, zucchini, prawns	24

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### LA BOUILLABAISSE

all the spirit of Marseille region in one recipe

48 hours in advance booking - minimum 2 people

50 euros per person

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## the best for the end !

french cheese plate, green salad	9
seasonal fruits tart	8
homemade brownie, bourbon vanilla ice cream	9
melon - watermelon salad, garden mint	8
homemade iced nougat, red fruit coulis	9
ice cream vanilla, chocolat, coffee sorbet strawberry, pear, lemon your choice, 3 scoops	9
gourmet coffee with mini pastries	9

mindful of the impact on our environment,  
our chef selects only fresh quality products,  
whose production is reasoned and which, for the most part, come from the region.

every day the chef and his team give the best of themselves  
to offer you authentic flavors without artifice.