

NOT TO MISSED

starter

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| 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

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

entrées...made with love

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| 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

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

LA BOUILLABAISSE

all the spirit of Marseille region in one recipe

48 hours in advance booking - minimum 2 people

50 euros per person

the best for the end !

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| 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.