



L'ESCALE MENU - LUNCH

May 8 to October 11, 2024 - 12:30 to 3 p.m.

STARTERS

Razor clams with "persillade"	12 €
Fried baby squids	12 €
Grilled sardines with virgin sauce	12 €
✓ Bruschetta, cherry tomato "compote", arugula and stracciatella	12 €
✓ Crunchy salad - fennel, radish, red onion, frisée salad, parmesan cheese	17 €
Sea bass ceviche - strawberry, coconut, basil, matcha tea	20 €
Sea bream tartare - peppers, spring onion, olive, summer savory	20 €
Tuna tartar - mango, coriander, ginger, spring onion	20 €

MAIN COURSES

Mussels, fresh homemade fries	20 €
✓ Vegetable aioli	20 €
✓ Refreshing salad - watermelon, artichoke and feta	22 €
✓ Tomato burrata - arugula, tartufata	24 €
Rigatoni alle vongole	26 €
Traditional aioli, cod and seafood	28 €
Grilled chicken breast, cream of corn, pan-fried corn, chimichurri sauce	25 €
Cut of beef, fresh homemade fries, maitre d'hôtel butter	28 €
The "grand cru" : the two tartars and the ceviche	27 €
Barbecued bass fillet, grilled vegetables, virgin sauce	29 €

DESSERTS

Goat's cheese from the Var	10 €
Assortment of ice creams and sorbets (3 scoops of your choice)	10 €
Tart of the day	11 €
Tiramisu caramel raspberry	12 €
Crunchy hazelnut chocolate entremet	12 €
Seasonal fresh fruit	14 €

CHILDREN'S MENU (up to 11 years old)

Syrup + main (rigatoni bolognese OR fish fillet OR nuggets) + 1 scoop ice cream	15 €
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L'ESCALE MENU - DINNER

June 15 to September 14, 2024 - 7:30 pm to 10 pm

STARTERS

Razor clams with persillade	12 €
✓ Tartlet with a cream of artichoke and seasonal vegetables	14 €
Mackerel gravlax, potatoes and vegetable pickles	20 €
Sea bass ceviche - strawberry, coconut, basil, matcha tea	20 €
Sea bream tartare - peppers, spring onion, olive, savory	20 €
Tuna tartar - mango, coriander, ginger, spring onion	20 €
Vitello tonnato	24 €
Lobster salad - avocado, citrus fruit and shellfish vinaigrette	33 €

MAIN COURSES

✓ Basket of steamed vegetables, choice of sauce (aioli, rouille, feta cream with green olives)	22 €
✓ Rigatoni with vegetables, olive oil and lemon	22 €
Grilled chicken breast, cream of corn, pan-fried corn, chimichurri sauce	25 €
Cut of beef, fresh homemade fries and maitre d'hôtel butter	28 €
The grand cru : the two tartars and the ceviche	27 €
Grilled octopus, roasted potatoes, spiced cromesquis, rouille sauce	30 €
Bouillabaisse-style fisherman's pot	30 €
Maigre pavé, fennel, anchovy and tarragon pesto	30 €
Gamberonis cream of feta cheese with green olives, pan-fried summer vegetables "brunoise"	38 €

DESSERTS

Goat's cheese from the Var	10 €
Assortment of ice creams and sorbets (3 scoops of your choice)	10 €
Tart of the day	11 €
Tiramisu caramel raspberry	12 €
Crunchy hazelnut chocolate entremet	12 €
Seasonal fresh fruit	14 €

CHILDREN'S MENU (up to 11 years old)

Syrup + main (rigatoni bolognese OR fish fillet OR nuggets) + 1 scoop ice cream	15 €
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