

STARTERS TO SHARE

Smoked sardine focaccia 16€

Trio dips | 18€

Houmus, black olive tapenade and homemade tzatziki

Croquettes de jambon iberique | 10€

4 pieces

Iberian board 18 months | 22€

Cheese assortment | 22€

Anchovy fillets | 14€

Espelette mousse and pain cristal

Tempura de gambas | 14€

Schrimp fritters with sweet chili sauce

Stracciatella affumicata | 18€

Heart of the buratta

Pan con tomate | 8€

FISH

Cuttlefish planxa | 26€

As we like it! cuttlefish a la panxa, chopped parsley with garlic and crunchy vegetables

Octopus 33€

Grilled octopus, garlic infused olive oil, chili Guindillas and crunchy vegetables

Seabream | 29€

Royal seabream 400 to 600g according to the delivery and crunchy vegetables (we can prepare it for you)

Tuna tartare | 23€

Avocado mousseline with wasabi

*Additional filling : purée, veggies, frites | 7€



OUR BBQ TABLE

To share, 2 persons minimum

Carnivore | 33€/pers

Grilled meats, accompanied by crunchy vegetables, salade and homemade French fries

Fisher | 36€/pers

Grilled fish, accompanied by crunchy vegetables, salade and homemade french fries

MEATS

Entrecôte | 33€

300g approximately

Porc Ibérique | 31€

300g approximatley

Duck breast | 28€

French duck breast approximately 300g

*Additional home made sauce | 3€50

Additional filling : Purée / veggies, frites | 7€

SALADS



Côté plage | 23€

Fresh salad, salmon and tuna tartare, shrimp, shrimp twist, tuna tataki sashimi, gravelax salmon

The famous Cesar | 20€

Poached egg, crispy chicken, Parmigiano, anchovy filet, croutons. Homade cesar sauce

Salmon/véggie Poke bowl | 20-18,50€

Quinoa, salmon tartare, mango, edamame, carrot, onion, avocado, radish,

Thaï Salad | 18€

Quinoa, salmon tartare, mango, edamame, carrot, onion, avocado, radish,

PRIX NET EN EUROS, TAXES ET SERVICE COMPRIS



HOMEMADE DESSERTS

(with love like grandma's)

Tarte tatin | 10€

Shortcrust pastry, melting apples, caramel, yogurt ice cream

Pineapple carpaccio | 9€

The healthy dessert of the group, thin slices of pineapple, passion puree, vanilla ice cream

Chocolate mousse | 10€

68 Guatemalan cocoa, white and dark chocolate chips

Citrus verrine | 10€

supreme and creamy citrus, Breton palate

Gourmand | 12€

Coffee or tea with an assortment of all his friends above

Cheese assortment | 20€

AND WHY NOT...

Espresso Martini | 14€

Vodka, coffee liqueur, espresso, vanilla syrup

Irish coffee | 12€

Whisky, coffee, sugar syrup, whipped cream

Or esle



NET PRICE IN EUROS, TAXES AND SERVICE INCLUDED

TO FINISH WITH STYLE

Connexions rhums | 12€

4cl, Jamaïcain, Guatemala

Homemade arranged rhums | 8€

Made with love this winter: Pineapple/passion/banana

Rhum of the moment | 10€

4cl

Whisky of the moment | 12€

4cl

Cognac XO | 15€

4cl

Gin of the moment | 10€

4cl

Get 27 | 8€

6cl

Bailey's | 8€

6cl

Don papa | 10€

6cl

Jack Daniels | 10€

6cl

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ICE-CREAM BOWL

Pistache lover | 10€

Pistachio and raspberry scoop, red fruit drizzle and whiped cream

Banana split | 10€

Banana, strawberry, vanilla and chocolate scoop with chocolate drizzle.

Côté plage | 12€

Pineapple, mango and passion sorbet with exotic fruits

Choco lover | 10€

Two chocolate and one caramel scoop, whipped cream, crumbs of sweet chocolate.

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♥ OUR COCKTAILS : ♥

Le Côté Plage | 12€

Amber rum, mango puree, pineapple, fresh mint

Mexicano | 13€

Amaretto, tequila, citron jus, vanille sirop, ginger beer

Le floral | 13€

Vodka, triple sec, sirop de violette, lemon juice, cranberry juice, fresh mint

Italiano | 13€

Limoncello, gin, lemon juice, fresh basil

Cocktail of the day | 15€

changes according to the bartender's mood

THE CLASSICS :

Mojito, piña colada, spritz, st germain spritz,
caïpirinha, gin tonic | 12€

THE MOCKTAILS :

Homemade iced tea | 6€

according to the bartender's mood ;-)

Green love | 8.50€

Freshly centrifuged juice of cucumber, apple, lime and mint

Positive vibes | 8.50€

Freshly centrifuged juice of carrot, orange and ginger

Fresh fruit cocktail | 7.50€

According to the arrival of the day

Classic mocktails | 10€

Virgin mojito, piña colada