

Our chef, Serge Robert.

 English version

Menu Camille

Minimum 2 personnes

125€/personne

Assortment of Provençal calamari and grilled mussels

Bouillabaisse over a wood fire (min 2 pers.)

or

Linguine Provençal style with sea bream fillet

Choice of dessert

1 mineral water (for 2 pers.) +1 Coffee

Our starters

Grilled mussels	18€
Rock fish soup, croutons and rouille	23€
Salmon tartare with yuzu pearls, young shoots	25€
Grilled peppers and anchoïade	18€
Pan-fried clams à la provençale	24€
Wood-fired toasted bread and seasonal vegetables with pesto	24€
Provençal calamari	28€
“Obsiblu” shrimp, wakame, sesame seeds, bottarga shavings, curry mayonnaise	39€

Wood-fired Specialities

Wood-fired bouillabaisse (min. for 2 pers.)	pers./90€
Fish of the day	for 100gr/19€
Grilled lobster	for 100gr/34€
Grilled spiny lobster, caught in the Gulf of Saint-Tropez	for 100gr/40€
Charolais beef fillet with truffle sauce	65€

Our Dishes

Sole meunière	for 100gr/14€
Squid Provençal style, potatoes and ratatouille	34€
Linguine with clams, tomatoes and chili	41€
Linguine Provençal style with sea bream fillet	44€
Linguine with lobster, depending on availability (about 500gr)	95€
Linguine with spiny lobster, depending on availability (about 500gr)	110€

Our Sweets

Dessert of the moment	20€
-----------------------	-----

Prix nets en euros, service compris - L'abus d'alcool est dangereux pour la santé, à consommer avec modération.