

CHAMPAGNES

• Philipponnat La coupe brut 14cl	15€
• Moët&Chandon Brut impérial NM 75cl	85€
• Ruinart Rosé NM 75cl	99€
Blanc de Blanc NM 75cl	120€

ROSE WINES

Côtes de Provence	50cl	75cl
• Château Les Valentines Le Caprice de Clémentine 2018	25€	31€
• Château Sainte Marguerite Cuvée symphonie 2018	43€	
• Château Barbeyrolles Cuvée Pétale de Rose 2018	44€	
• Minuty M 2018	24€	34€
Rosé et Or 2018	56€	
• Château des Sarrins Cuvée Sarrins 2018	32€	

WHITE WINES

Côtes de Provence	50cl	75cl
• Château Les Valentines Le Caprice de Clémentine 2018	25€	31€
• Minuty M 2017	24€	34€
• Siouvette Confidence 2015	44€	
<i>La Vallée de la Loire</i>		
• Domaine Laporte Pouilly Fumé Les Duchesses 2017/18	44€	

RED WINES

Côtes de Provence	50cl	75cl
• Minuty M 2017	25€	34€
• Château des Sarrins Grande cuvée	44€	
Wine by the glass 12cl	6€	

COCKTAILS

Long drinks 14cl	14€
Mojito	
Aperol Spritz	
Elderberry Spritz	
Mango Caïpiroska	
Sangria de saison	
Alcohol free 14cl	9€
Fruit punch	
L'Escale	
Cocktail of the day 14cl	12€

APERITIFS

Ricard, Pastis 51 4cl	6€
Martini, Campari, Porto 6cl	6€
Kir cassis, mûre, pêche 12cl	8€

AFTER DINNER

Get 27, Get 31, Limoncello, Manzana, Cointreau 4cl	7€
Cognac Hennessy VSOP, Calvados, Armagnac, Poire Williams, Mirabelle, Marc de Provence 4cl	10€

BEERS

Heineken (draught)	25cl	4,5€	50cl	7,5€
Hoeggarden blanche			33cl	5€
Lefte blonde			33cl	5€
Corona			33cl	5€

SOFT DRINKS

Syrup lemon, strawberry, grenadine, mint, peach	3€
Diabolo 25cl	5,5€
Coca, Coca zéro, Perrier 33cl	5,5€
Limonade, Orangina, Schweppes agrumes, Ice tea 25cl	5,5€
Juices 25cl	5,5€
orange, grapefruit, apple, pineapple, cranberry, strawberry, peach, tomato, mango	
Evian, Badoit, San Pellegrino 50cl	5€
100cl	7€
Fresh squeezed juice orange, lemon, grapefruit	8€

HOT DRINKS

Expresso, décaféiné, noisette	4€
Café crème	5,5€
Double expresso	6,5€
Cappuccino	6,5€
Tea, herbal tea	5,5€



FISH ON THE BEACH | LE RAYOL CANADEL

TO START WITH...

Tuna rillettes with fresh herbs	10€
Toast with ricotta, avocado, coriander, poppy seeds	10€
Samoussa*, sweet and sour sauce	10€
Antipasti : Parma ham, mozzarella, pesto, marinated artichokes	17€

100% VEGGIE

La Totale : mixed greens, tomato, cucumber, radish, carrot, red onion, fresh mint	16€
Tomato salad with burrata and homemade pesto	20€
Steamed vegetables with garlic sauce	20€

100% RAW

Sea bream tartare, mango, lemon, chives	19€
Sea bass ceviche, lime, passion fruit	19€
Raw raw raw : tartare, ceviche and tuna marinated in soy sauce	24€

LES BOWLS

Super bowl : quinoa, lentils, avocado, cucumber, ginger, bean sprout	22€
Poke bowl : tuna marinated in soy sauce, Japanese rice, wakamé, grapefruit	24€
Beach bowl : sauteed shrimps*, Japanese rice, mango, carrot, poppy seeds	24€

MUST-EAT

Homemade Mediterranean fish soup	20€
Chicken breast with zucchini and seasoned with olives	22€
Traditional aioli with cod, steamed vegetables and seafood	24€
Grilled local Mediterranean fish	35€

AROUND THE WORLD

Pad thai with shrimps* and chicken as in Bangkok	24€
'Ti Case salad : papaya, crab meat, sauce with chili, tomatoes and capers	24€
Linguine thalassa, seafood and light tomato sauce	24€
Crying tiger : grilled beef with chili and coriander sauce	25€

FROM OUR FISH TANK

Grilled lobster	12€/100gr
Grilled spiny lobster upon reservation, 24h in advance	18€/100gr

SWEET CORNER

Local goat cheese	9€
Iced champagne and raspberry soufflé	10€
Chocolate and nut tart	10€
Profiteroles	10€
Selection of ice-cream and sherbet (3 scoops of ice cream)	10€
Seasonal fresh fruits salad	12€
Gourmet coffee or tea	12€
Gourmet Champagne	22€

FOR LITTLE SAILORS 12€

Main course + ice cream + syrup

Hamburger meat, chicken nuggets, fish fingers or Bolognese pasta

Rates are net and include the service. The list of allergens is at your disposal at the bar.

Our meat comes from the European Union

* Unfrozen