



LE LOUP DE MER



TURF

STARTERS

22 €



SURF

Ceps and asparagus,
poached egg and ceps sabayon

Homemade beef ravioles and parmesan

Poultry marble with spring vegetables

Spider crab, avocado, pepper,
quinoa and tobiko wasabi.

Homemade crayfish, shellfish bisque

Bouillabaisse marble, rouille emulsion



TURF

DISHES

34 €



SURF

Roasted duckling fillet and spicy peking duck

Veal cheeks with seasonal vegetables

Grilled beef fillet, sautéed potatoes, bearnaise sauce.

Roasted Saint-Pierre fillet,
trio : tomatoe, coriander and green onions.

Monkfish cheek, seasonal vegetables

Red mullet fillet,
Zucchini spaghetti and basil.

SPECIALTIES

Seawolf salt crust * 44 €/pers.

Bouillabaisse** 68 €/pers.

 Bourride 35 €

Gillardeau or Tarbouriech oysters 18€ les 6 - 36 € les 12

Spiny lobster**/18€ or Lobster/15€ les 100 gr.

Beef rib (900gr) * 38 €/pers.

 Rack of lamb with Provençal flavours 35 €

* dish for 2 people minimum

** dish for 2 people minimum, to order 24 hours in advance

BACK FROM THE MARKET 34€

MENUS

Quite alright

(starter + dish or dish + dessert*) 46 €

Even better

(starter + dish + dessert*) 58 €

Petit Loup (Less than 12 year-old children)

(dish + dessert + syrup) 12 €

* We recommand you to order the dessert when the meal starts.

DESSERTS

15 €

Marinated guariguette and taggiasche olives, crumble and sorbet with quark, lavender syrup

Coco cake layer, creamy passionfruit, roasted pineapple, passionfruit sorbet

Chocolate and banana pastilla, passionfruit and ginger coulis

Crunchy red berries millefeuille, orange cream

Intense chocolate and raspberry pleasure (gluten free)

OUR MEATS ARE FROM EUROPEAN UNION.
THE COMPLETE ALLERGENS LIST IS A YOUR DISPOSAL.