

Cafeside Menu



12 Escargots à la Provençale \$18

12 Sautéed Snails in a Garlic and Parsley Butter

Tartare de Thon \$21

Tuna Tartar, Avocado, Mango, Green and Red Bell Pepper, Ginger

Le Carpaccio de Boeuf, Roquette et Parmesan \$18

Beef Carpaccio, Arugula and Shaved Parmesan

Les Calamars "Piaggia" \$17

Sautéed Calamari in a Spicy Tomato Sauce

La Salade de Chèvre Chaud \$18

Warm Goat Cheese Salad, Walnut and Honey Vinaigrette

Mediterranean Salad \$16 (V)

Arugula, Tomato, Cucumber, Watermelon, Feta Cheese, Lemon Olive Oil Vinaigrette
Plant Based Feta Cheese

La Salade Niçoise \$18

Lettuce, Green Beans, Cucumber, Tomato, Potato, Black Olives, Hard Boiled Egg and Albacore Tuna

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L'Onglet du Boucher aux Échalotes, Frites \$32

Sliced Angus Hanger Steak, Shallots and French Fries

Le Poulet de Dijon \$24

Grilled Chicken Thighs in a Dijon Mustard Sauce, Rice and Green Beans

Le Filet de Loup Grillé \$31

Mediterranean Branzino Filet, Ratatouille and Rice

Le Steak Tartare de St. Tropez \$24

Beef Tenderloin Steak Tartare (Raw Meat), French Fries

Moules Marinières, Frites \$24

Mussels in a White Wine and Cream Sauce, French Fries

Beachside Angus Beef Cheeseburger Or Plant Based Cheeseburger(V) \$15

Plant-Based Patty, Plant-Based Cheese, Lettuce, Tomato on a Kaiser Roll, Served with French Fries

Boeuf Bourguignon, Purée de Pommes de Terre \$29

Beef Stew Cooked in a Red Wine Sauce, Mashed Potato

La Pasta du Jour

Pasta of the Day

Desserts du Jour

Desserts of the Day

Plateau de Charcuterie et Fromages for 2 \$28

Cold Cuts and Cheese Plater for 2