Our Starters

Stuffed mussels from Tamaris

18 €

Rock Fish Soup, Croutons and Rust

21 €

Salmon tartare with Yuzu pearls and roasted pine nuts

24 €

Italian salad

(Rocket, Serrano ham, candied tomatoes, parmesan shavings, pine nuts and pistou)

23 €

Grilled peppers and Anchoïade

15 €

Provençal clam stir - fry and Espelette chili pepper

23 €

Our fish and shellfish

Bouillabaisse with Firewood

(min for 2 people)

75 € / person

Bouillabaisse Royale

(400g Lobster, min. For 2 people)

125 € / person

Pasta with lobster, about 400gr

74 €

Pasta with lobster, about 400gr

69 €

Squid in the Provençale

32 €

Sole Meunière

58 €

Linguine to   clams

33 €

Our Grill over a wood fire

Our Wild Fish by Arrivage

(St Pierre, Wolf, Denti , Pagre, Daurade, Rouget ... etc)

€ 13 / 100gr

Grilled lobster

21 € / 100gr

Grilled Lobster

29 € / 100gr

Charolais beef fillet with black truffle sauce

42 €

La Bouillabaisse

The bouillabaisse is a typical dish of Mediterranean Provence.

In Ramatuelle, in the Var, it has been prepared over a wood fire since 1913 by the Berenguier family, who passed on their know-how in 2018 to *local children who could* continue this tradition of local culinary heritage.

The fishermen of Tropez daily deliver their catch of the day from the waters of the Gulf of Saint-Tropez.

The bouillabaisse, this stew was once a soup of fishermen, or soup of the poor, made from rock fish, remained at the bottom of baskets on the return of peaches creeks.

Olive oil, onions, garlic, thyme, tomatoes, without forgetting saffron, here is the base of the bouillabaisse. The dish has five different kinds of fish, among them Scorpion, St Peter, Grondin and the king of the bouillabaisse, the Chapon.

At the end comes the time for the preparation of rust, a spicy mayonnaise with saffron and garlic that will accompany the dish.

The cooking ends with the fire as at the time.

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