



## Sharing & warmth

*A new way of sharing at Cap Estel, under our century-old ficus trees*

### Crunchy and crispy:

<i>Braid of buffalo mozzarella and tomatoes, basil *</i>	42€
<i>Greek Noah cucumber with Calamata olives and mint *</i>	32€

### Salads :

<i>Caesar salad with chicken breast cooked in charcoal oven, croutons, bacon, hard boiled eggs</i>	32€
<i>Chickpea salad, crispy onions, baby broccoli calamar and coriander</i>	32€
<i>Vinegar sushi rice, carrots, cherry tomatoes, tuna tataki, radish, Thai basil</i>	32€
<i>Lobster salad garlic mayonnaise with local vegetable</i>	76€

### Marinades :

<i>Gravlax salmon with beetroot, potatoes, fennel and carrots, salsa sauce</i>	32€
<i>Seabream ceviche, marinated with watermelon, basil and lemon</i>	32€

### Oven :

<i>Tortilla, rocket leaves, brie, summer truffle *</i>	38€
<i>Mussels cooked in the oven with herbs and shallots</i>	<i>depending on the catch</i> 32€

### Pasta :

<i>Tagliatelle tomato sauce and basil *</i>	32€
<i>Zucchini pasta with tomato sauce *</i>	29€

Net prices are in Euros, including VAT and excluding a 4 % employee benefit charge.

Please note we cannot accept payments by cheque.

*All our meats are sourced in France & EU*

**ALL DAY SERVICE FROM 12 H 30 TO 17 H 00**

**\* = vegetarian dish**



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### Rôtisserie :

Bressan flattened cockerel, cook with oriental spicy	58€
Confit lamb shoulder from Adrets slowly cooked on the spit	125€ for 3 people

### Oven :

Wild john dory (on average 1kg).	175€ for 2/3 people
Mediterranean grilled wild seabass (on average 1kg).	185€ for 2/3 people
Aberdeen Angus beef tomahawk with thyme and béarnaise sauce	185 € for 2/3 people
Poultry kefta with smoked paprika	45 €
Roasted curry cauliflower with chimichurri sauce and almonds *	55 €
Parmigiana eggplant *	35€

### On the plate:

Charolais rib eye	42€
Gambas	20€ / piece
Burger cooked in the oven	38€
Vegetarian burger *	38€

### Side dish

Small potatoes with basil \*  
Vegetable skewer \*  
Creamy polenta \*  
Sicily caponata\*  
Ears of corn

(Extra side dish as a supplement : 12 €)

<b>Menu of the day : 60 € (from Monday to Friday)</b>
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Starter of the day, chef's suggestion (fish or meat), dessert of the day



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Cheese selection: 23€

## Our desserts

### Traditional:

Madagascar vanilla, caramel and pecan nuts tarte *	19€
Finger milk chocolate and hazelnuts from Piémont *	19€
Raspberry and rose pie	19€

### Bowl:

Black chocolate from Equateur mousse *	19€
Old rum little baba with exotic fruits *	22€

### Seasonal fresh fruits \*:

S	35€
M	60€
XL	85 €
XXL	120 €

### Watermelon \*:

S	20€
M	35€
XL	45 €
XXL	60 €

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