

HÔTEL & PLAGE

Croisette Beach



MGALLERY CANNES

Discover a healthy and delicious cuisine that celebrates freshness
and well-being, rooted in the Mediterranean terroir
and enhanced by seasonal ingredients.
All our dishes are homemade, using only fresh products and French meat.

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MGALLERY CANNES

STARTERS To enjoy on your own or to share

Swordfish marinated Mojito-style - 22
Swordfish gravlax, lime, fresh mint, iodized notes

Scallop Carpaccio - 22
Black olive tapenade and Mediterranean citrus

Imperial prawns with red curry and black sesame - 24

Gratinated pearl onion soup - 21
Crispy toasted bread

Creamy white mushrooms and fresh truffles - 19
Added soft-boiled egg - 4

Brie - 19
Daily salad, candied figs and apricots, toasted bread

Slow-cooked baby leeks - 18
Caramelized sabayon, iodized cream cheese, hazelnuts, sumac spice

SALADS

Revisited Caesar Salad - 27
Crispy lettuce, shredded chicken, bread cream, Parmesan, Caesar dressing

Winter Salad - 27
Endive duo, red cabbage, carrots, candied apricots, cranberries and hazelnuts, citrus olive oil

THE PASTAS Pasta cooked in a Parmesan Wheel - Live Show Cooking

Rigatoni with Parmesan cream - 24
Toasted pine nuts, chef's pesto

Rigatoni with fresh truffle - 32
Parmesan cream, truffle paste, freshly shaved truffle

Rigatoni with lobster bisque - 41
Spiced lobster tail

FROM THE SEA

Seared scallops - 36
Sweet potato and vanilla velouté, coral cream, lemon and crushed hazelnuts

Octopus cooked two ways - 34
Confit and braised, colored hummus, crispy chickpeas

Sea bream fillet - 32
Leek fondue, fennel and potatoes, daily vinaigrette

Roasted lobster tail - 41
Fresh mango, bisque and Swiss chard, presented like a painting

FROM THE LAND

Hand-cut truffled beef tartare - 30
Selected flank steak, fresh winter truffle and pine nuts, mixed greens, signature seasoning

Braised beef chuck - 36
Mashed potatoes, rich jus

Shepherd's pie-style lamb - 34
Mild spices and Marrakech-style broth, caramelized baby turnips

Poultry supreme with yellow wine - 32
Morel mushrooms, carrot variations

Croisette Beach Signature Burger - 30
Butcher's beef with bone marrow, smoked cheddar, homemade pickles, baby romaine, homemade confit tomato sauce, toasted brioche bun

Butternut squash risotto - 24
Soy cream, toasted hazelnuts

DESSERTS

Selection of aged cheeses - 14
Selection from near and far

Gourmet Snickers - 12

Grand Marnier frozen soufflé - 12

Homemade profiteroles - 12

Raspberry vacherin - 12

Rum baba, flambéed to order - 14

Tart of the day - 10
Fresh seasonal fruits