

HÔTEL & PLACE

# Croisette Beach



MGALLERY CANNES

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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.

# Croisette Beach



## 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*