

Table d 'Aurore Beach carte 2023  
En July and August

OUR RESTAURANT DELIGHTS:

Slim slices of homemade smoked salmon with sour cream and toasts	25 €
Sliced artisan charcuterie from "Millas", butter, and condiments	25 €

STARTERS:

Buddha bowl with fresh tuna tataki, grilled sesame, soy sauce	29 €
Fresh melon fantasy with its verbena sorbet and fine ham	27 €
The open field tomato range, sliced sheep's tomme cheese from the "Félines"	28 €

MAIN COURSES:

Roasted bluefin tuna with ravigote sauce (Capers, parsley, chervil, and tarragon)	36 €
Panaché du pêcheur with olive oil, lemon, and crushed tomato sauce	37 €
veal tagliata of L'Aveyron with olives and mozzarella	36 €

We are pleased to propose you our fisherman basket (The price depends on the weight)

Lobster, king prawns, sole ..... (Only on order made in advance)

PASTA:

Lobster linguini sprinkled with a creamy shellfish bisque	45 €
Fresh tagliatelle with tomato basil and old rodez cheese	35 €

DESSERTS:

Sorbet or ice-cream trilogy, coulis, and fresh fruit	16 €
Hot and cold raspberries	18 €
Pure arabica iced coffee	17 €

Net prices

## La Carte des Vins

### CÔTES DE PROVENCE

			75cl	50cl
<u>Blancs</u>				
Domaine des Campaux-Les Canissons	Bormes Les Mimosas	2021	40.00 e	30.00 e
Domaine de La Croix - Cuvée Eloge-Cru classé	La Croix Valmer	2021	48.00 e	38.00 e
Domaine Saint André de Figuière-Première	La Londe	2022	55.00 e	41.00 e
Domaine Tropez Cuvée Sublime	Gassin	2021	46.00 e	

### Rosés

Domaine des Campaux-Les Canissons	Bormes Les Mimosas	2022	40.00 e	30.00 e
Domaine de La Croix - Cuvée Eloge-Cru classé	La Croix Valmer	2021	48.00 e	38.00 e
Domaine Saint André de Figuière-Première	La Londe	2022	49.00 e	39.00 e
Domaine Tropez Cuvée Sublime	Gassin	2021	46.00 e	

### Rouges

Domaine des Campaux-L'Ecuyer	Bormes Les Mimosas	2021	48.00 e	
Domaine de La Croix - Cuvée Eloge-Cru classé	La Croix Valmer	2018	55.00 e	39.00 e
Domaine Saint André de Figuière-Première	La Londe	2020	59.00 e	45.00 e
Domaine Tropez Cuvée Sublime	Gassin	2017	40.00 e	