



Taste it all and be sure to share

*Shareable bites, passing platters, flavors to mix :
just relax and let yourself be carried away by the
warm, joyful luxury of Cap Estel!*

TO START

Charcuterie

Platter

25 €

«Pinsa»ladière

Onions, olives & anchovies

18 € / 28 €

Lamb Ham

Tomato bread

22 €

Vegetable

From the market, Bagna Cauda

27 €

STARTERS

Tomato

Salmorejo & fougasse

28 €

Mozzarella

Fior di latte, marinated vegetables

30 €

Octopus

Niçoise condiments

36 €

Green Asparagus

Grilled, sauce Hollandaise

32 €

CARPACCIO

Beef

Artichoke, parmesan
& basil

32 € / 44 €

Seabass

Olive oil, lemon
& piment d'Espelette

34 € / 46 €

SALADS

Niçoise

Tuna, anchovies
eggs, tomatoes, peppers & olives

29 € / 38 €

Caesar

Sucrine lettuce, grilled chicken,
bacon, parmesan & croutons

27 € / 36 €

Tomato

Basil oil
& balsamic vinegar

22 €

Lettuce

The heart & olive oil

18 €

IODINE

Kaviari Caviar

Ossetra - 30gr / 50gr / 100gr
Homemade blinis & sour cream

95 € / 155 € / 300 €

Oysters

6 mediterranean oysters n°3,
lemon & shallot vinegar

36 €



The paper used for this menu is made from upcycled harmful algae,
turning an ecological threat into a sustainable resource.

FISH

John Dory

Fillet, pan-seared, sauce Vierge - **65 €**

Mussels

Provençal style - **40 €**

Sea Bream

Grilled, fennel
& lemon - **54 €**

MEATS

Ribeye steak

Grilled or Tagliata style - **58 €**

Hamburger

or Cheeseburger - **40 €**

Spring Chicken

Roast with garden
herbs - **48 €**

SIGNATURES for 2 people

The Rib of Beef

Charcoal-grilled, confit
garlic, Bearnaise sauce

180 €

The Sole

Whole, grilled or in the
Meuniere style

160 €

The Veal Top Side

Spit-roasted, capers,
lemon & thyme juice

140 €

TARTARES

Beef

Classic, hand-chopped

45 €

Tuna

Avocado & wasabi

50 €

PASTA

Linguine

Vongole & bottarga

54 €

Paccheri

With tomato, basil olive oil
& parmesan

34 €

SIDE DISHES

Grilled vegetables

Steamed vegetables

Lettuce heart

12 €

French fries

New potatoes

Padron peppers

DESSERTS

Raspberry

In a tart, lemon &
verbana cream

18 €

Hazelnut

Paris-Brest

18 €

Strawberry

Chilled tarragon
soup

18 €

SIGNATURES for 2 people

The Floating Island

Madagascar Vanilla

26€

The Chocolate Pot

Illanka 63%

30€

SEASONAL FRUITS

S

35 €

M

60 €

XL

85 €

XXL

120 €

WATERMELON

S

20 €

M

35 €

XL

45 €

XXL

60 €

ICE CREAM

Vanilla

Chocolate

Strawberry

Lemon

Mango

Vanilla & strawberry

Verbena & candied lemon

Bergamote & Piedmont hazelnut
praline

Vanilla & caramelized Macadamia
nuts

14 €

Continuous service from 12:30 PM to 10:30 PM

Net prices in euros, VAT included - listed prices exclude the 4% staff contribution