




LA PLAGES BLANCHE

Menu

To Begin

TO SHARE

Italian cured meat platter 26 
(coppa, Parma ham, mortadella, speck)


Truffle & mozzarella arancini, 6 pieces 20 

Smoked mozzarella, burrata, tomato, pesto and Parmesan 20 

Frittura di pesce 27

Depending on today's fresh produce, lemon mayonnaise


Starters

Pappa al pomodoro, burrata and basil pesto 18 
A typical dish from Tuscany

Red Prawn Carpaccio 28 
Peach and pink pepper

Authentic Vitello Tonnato 27
Veal, capers & tuna

Octopus alla Luciana 26 
Fresella, anchovies, capers, cherry tomatoes and chilli

Oscietre caviar from Kaviari (30 g) 95 
Blinis, cream, mimosa egg & pickles

 vegetarian  gluten free





Prices are net prices in euros, including service.
The full list of allergens and the origin
of our meat are available via the QR code.
You can also discover the stories of our local producers,
trusted partners of Château de Théoule.


Main Courses

Ravioli del plin with ossobuco, meat jus 26
Sage & Parmesan cream

Spaghetti alla Nerano 25 
Zucchini and Provolone del Monaco

Calamarata ai frutti di mare 29  
Pasta with shellfish and seafood

Beef fillet with green peppercorns 42 
Potato mille-feuille

Grilled lean fish 38 
Fennel and candied lemon

Side dish supplement or substitution:
Thin fries, baby potatoes, green salad & seasonal vegetables 8

The Pastry Corner

Seasonal fruit platter to share 22  

Rum baba 12 

Homemade tiramisu 12 

Paris Brest 15 
Menton lemon and Piedmont hazelnuts

Homemade Ice Cream & Sorbets – 1 scoop 5  
Vanilla, strawberry, chocolate, lemon

