



L'OURSIN

LES ROCHES



RESTAURANT L'OURSIN

Coastall trip alongside the Mediteranean sea...

By the Chef Antoine GRAS and Benoît GORNARD.



CARTE

STARTERS

Oyster / Artichoke / Bacon

52

Eggplant / Savory / Provencale vinaigrette

42

Mackerel / Spring onion / Green zebra /

Vine shoots

44

Langoustines / Tomato / Marjoram

58



CARTE

DISHES



Seabass / Zucchini /

Vegetables Stew with Pistou

74

John Dory/ Chanterelles / Almonds

72

Red Mullet / Melting Potatoes with Saffron /

Unctuous Rust

72

Red Tuna / Grilled Vegetables / Anchovies

69

Our cheese selection by Sandra BIANCHI

20

CARTE DESSERTS

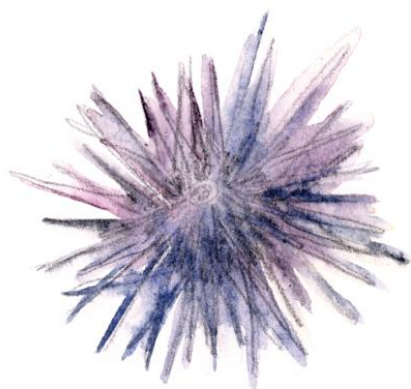
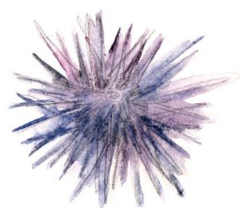
By Andy CASSAGNE

24

Strawberries / Tarragon / Anise

Chocolate / Vanilla / Pistachio

Peach / Nectarine / Tagete



M E N U

FACE AU LEVANT

180

Langoustine / Tomato / Marjoram

Eggplant / Savory / Provencale vinaigrette

John Dory/ Chanterelles / Almonds

Red Mullet / Melting Potatoes with Saffron /

Unctuous Rust

Goat cheese / Rosemary / Olives

Lemon / Seaweed

Peach / Nectarine / Tagete

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Wine Pairing

*On dirait le Sud...*

105

