



CASSIS

**CAVIAR TRADITION
PRESTIGE**

30g : 95 50g : 145
Chives cream and blinis

**With its shot of
Vodka Mamont 4cl 20**

HAND ROLLS SUSHIS

*Assortment of raw fishes,
raw vegetables, pickles and sauces,
accompanied by rice, nori seaweed and sucrine*

48 / pers

To share for 2 people minimum

MENU DU LOUP BAR

Tasting menu
for the whole table

95 / pers

Last order at 9:30 p.m.

MEDITERRANEAN SEA BASS

*In carpaccio,
yuzu marinade, tapioca pearls*

WILD PRAWNS

*Delicate lime jelly, green shiso,
ginger creamy avocado*

RED TUNA

*Vinegar jalapeños, leche de tigre
coriander and red onion, grilled corn*

THE BEEF

*Tataki sirloin,
smoked eggplant with pine needles,
refined mango and grilled onions*

LIGHT MERINGUE TARTLET

With yuzu and lime

STARTERS

| | |
|--|----|
| EDAMAME | 12 |
| <i>Spicy mayo and salt flower</i> | |
| PORTOBELLO MUSHROOMS | 14 |
| <i>In pickles, black miso</i> | |
| STEAMED GYOZAS | 16 |
| <i>With Shrimp, lemongrass soy sauce</i> | |
| WHITE TAROMA | 18 |
| <i>With bottarga and blinis</i> | |
| CRISPY TACOS | 19 |
| <i>Marinated salmon, avocado, sesame seeds</i> | |
| AVOCADO GUACAMOLE | 20 |
| <i>At the table, « spicy or not » corn tortillas</i> | |
| MAKI OF THE DAY | 21 |
| <i>Catch of the day, nori and wasabi</i> | |

MAIN COURSES

| | |
|--|----|
| MEDITERRANEAN SEA BASS | 38 |
| <i>In carpaccio, yuzu marinade, tapioca pearls</i> | |
| WILD PRAWNS | 38 |
| <i>Delicate lime jelly, green shiso, ginger creamy avocado</i> | |
| CHIRASHI | 39 |
| <i>With salmon, fish eggs, rice vinegar and fresh wasabi</i> | |
| THE BEEF | 39 |
| <i>Tataki sirloin, smoked eggplant with pine needles, refined mango and grilled onions</i> | |
| RED TUNA | 41 |
| <i>Vinegar jalapeños, leche de tigre, coriander, red onion and grilled corn</i> | |
| THE SHRIMP ROLL | 42 |
| <i>Fresh mediterranean shrimps, brioche bun and lemon mayonnaise</i> | |
| SALMON HEART | 57 |
| <i>Gravelax with nori leaves, Prestige Tradition caviar, fermented cucumber</i> | |

DESSERTS

| | |
|----------------------------------|----|
| FROZEN MOCHIS FROM MOCHIRI HOUSE | 18 |
| LIGHT MERINGUE TARTLET | 18 |
| <i>With yuzu and lime</i> | |
| MATCHA TEA TIRAMISU | 18 |
| <i>And muscovado brown sugar</i> | |
| A SLICE OF OUR DAILY'S PIE | 18 |



LES ROCHES
BLANCHES

CASSIS

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