



*For a dinner facing the majestic Cap Canaille, let yourself be guided by our
Executive Chef Nicolas Sintes for an unique gastronomic experience.
His dishes highlight local products and the treasures of the Mediterranean
according to the seasons and its inspiration.
Let yourself be seduced by delicacies of our Pastry Chef Valentin Fabry.
The beauty of the landscape and the movements of the shore
will take you for an evening of passion*

4 COURSES MENU

Thousand pearl oysters

Pineapple tomato, fermented water, nine herbs refreshed

•

Grilled mackerel, Royal Siberian caviar, barbecue gazpacho jus

•

My bouillabaisse, gourmet and boneless

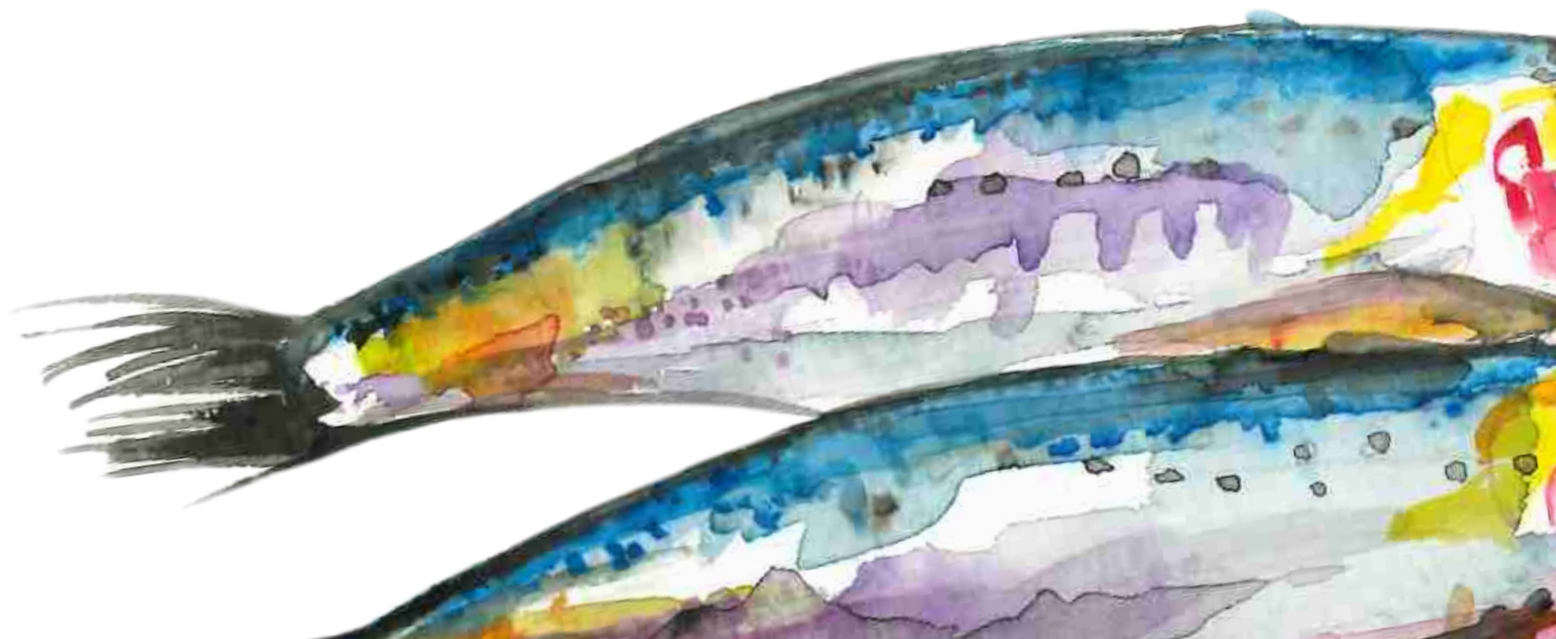
•

White peach, raw and cook, Jasmine from Grasse ice cream

110€ per person
excluding drinks

Wine & food combination
2 steps 48€ / 4 steps 96€

Goat and sheep cheeses 21€
matured by Benoît Lemarié



6 COURSES MENU

Thousand pearl oysters

Pineapple tomato, fermented water, nine herbs refreshed

•

Royal Siberian caviar, sea sail, seabed

•

Carabineros prawns

•

My bouillabaisse, gourmet and boneless

•

Poule d'eau, Brice's poultry and octopus

•

Agastache, small piece of sugar, fennel with a delicate aniseed flavour

•

Illanka grand cru chocolate, Piémont hazelnut,
ice cream infused with cocoa gruel

140€ per person
excluding drinks

Wine & food combination
2 steps 48€ / 4 steps 96€

Goat and sheep cheeses 21€
matured by Benoît Lemarié



9, avenue des Calanques 13260 Cassis
Tél : +33 (0)4 42 01 01 05
restauration@roches-blanches-cassis.com



**LES ROCHES
BLANCHES**

CASSIS

www.roches-blanches-cassis.com

Net prices including VAT in Euros, service included.

The list of allergens is available on request.