

ROOCEE



MAMMA ROSARIA



Single Antipasti 15

3 antipastis 40

Tutti 110



Provençal eggplant caviar, basil
Greek yogurt tzatziki, mint cucumber
Bottarga white tarama, blinis
Hummus, Espelette pepper chickpeas
Raito Cod

Beautiful Cassidaine pillow

Garlic marinated red peppers

Tomato bruschetta, smoked burrata

Calanques Fritto Misto, aioli

Pissaladière, anchovies and thyme flower

Rock octopus salad

Creamy burrata 58

250gr, buffalo milk, Caviar Tradition Prestige

SIMONE, CIRO E LUCA

Brice's poultry, well-bred and sweet spices confit 32

Herbs Fisholata, tomato chickpeas, smoked paprika 34

The incredible Bougna pork chop, plancha seared 36

Marzano tomato, confit in olive oil, calamarata, pecorino D.O.P. 38

Mediterranean seabass, mediterranean chimichurri, mashed potatoes 38

Grilled red tuna, confit red peppers, sweet chili butter 41

Lobster linguines 75

quite simply



Beef Tomahawk 140

Matured for 50 days by La Cave du Boucher
To share without moderation



La pêche miraculeuse

18 / 100gr

Local catch of the day



DOLCI DI NADIA

Crispy Pavlova, seasonal fruits 17

Little Babas, dark rum sprinkled 17

A must Tiramisu, to share, amaretto cream 28

Ice cream, caramelized pecan nuts, vanilla ice cream and caramel 18

LA FOLIE SORBETTI

Fruits givrés

For yourself

Lime-mint 12

Banana, Apricot 14

Peach, Tamarillo-raspberry 16

Passion Gold 18



For the four of you

Coco, Melon 40

Pineapple 42

Mango 44

Cocoa 52

For the whole table for eight to ten persons 180

Pineapple, Coco, Mango, Banana, Passion, Lime-mint,
Peach, Apricot, Tamarillo-raspberry

Net prices including VAT in Euros, service included.

The list of allergens is available on request.

Beef origin from France.



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LES ROCHES
BLANCHES

CASSIS