

STARTERS

Greek-Style beef tartare	21€
Knife-cut beef, feta cheese, olive oil, finely diced shallots, fleur de sel, and chopped chives, served with a mixed salad	
Fresh Salmon and Shrimp Tartare	25€
Sliced avocado, finely diced shallots, chopped chives, citrus vinaigrette, a drizzle of olive oil and lime, served with a mixed salad	
Pumpkin Velouté with Crushed Chestnuts	20€
Seasonal pumpkin, shrimp emulsion, fresh cream, cooked chestnuts, onions, nutmeg, and a drizzle of olive oil	
The Classic Caesar salad	19€
Crispy chicken or red prawns (+3€), romaine lettuce, tomato, boiled eggs, parmesan cheese, croutons and creamy caesar dressing	
Mushroom Cappuccino with Coffee Cream	18€
Button mushrooms, homemade mashed potatoes, onion, thyme, bay leaf, coffee cream, and a splash of white wine	
Goat cheese salad	19€
Tomato, bacon, walnuts, toast, breaded goat cheese, honey	
“Carré Bleu” Salad	26€
Smoked salmon, homemade foie gras, pink shrimp, duck gizzards, bacon, tomatoes, romaine lettuce, finished with a drizzle of olive oil and balsamic	
Plate of foie gras	24€
Slices of foie gras, fig chutney, toast	
Oysters x6	19€
« Fines de claires » N°2, butter and shallot sauce	

TO SHARE

Fritto Misto	18€
Fried mixed seafood, cocktail sauce	
Honey-Roasted Camembert	22€
Whole baked Camembert served with warm potatoes and two slices of ham	
The sausage board	17€
Whole and sliced, pickles and grilled toast	
THE BIG Ham & Cheese plate	30€
Dry cured ham, rosette, coppa, sun-dried tomatoes, marinated anchovies, 4 cheeses, olive paste, marinated olives, mozzarella sticks and toast, pickles	
Seafood Royale	35€
Gravlax salmon, pink shrimp, fritto misto, octopus ceviche, sliced cherry tomatoes, cocktail sauce, butter and lemon	

MEAT

Prime rib (500-600g)	39€
Green pepper sauce, served with fresh French fries and green salad	
Lamb Shank	32€
Homemade mashed potatoes, fresh thyme sauce	
« Carré Bleu » burger	21€
Chopped steak, cheddar, bacon, egg, tomato, onion, served with	
Fresh French fries and green salad	
Beef Fillet	35€
Homemade mashed potatoes, sautéed vegetables, rich jus	
Duck breast	28€
Honey sauce, served with homemade sweet butter puree	

PIZZA

Pistacchio	23€
Fior di latte mozzarella, mortadella, pistacchio, basil and olive oil	
Margherita	17€
Tomato sauce, mozzarella cheese and basil	
Savoyarde	20€
Cream base, reblochon cheese, bacon, potatoes, onions	
Truffle	22€
Mozzarella, black truffle, truffle oil	

KIDS MENU

15€

Main course : Pasta and white ham

or

Chopped steak, served with fresh French fries and green salad

or

Chicken nuggets, served with fresh French fries and green salad

and

Dessert : Push up ice cream

SEA FOOD

Whole octopus (400-500g)	34€
Grilled on a plancha, « sauce Vierge », served with baby potatoes	
Whole sea bream (300-400g)	29€
Grilled on a plancha, « sauce Vierge », served with basmati rice and vegetables	
Whole sea bass (300-400g)	29€
Grilled on a plancha, « sauce Vierge », served with basmati rice and vegetables	
Whole sole (600-800g)	45€
Grilled on a plancha, French lemon « beurre blanc », served with basmati rice and vegetables	
Royal Risotto	29€
Peeled prawns and seared scallops, squid and octopus slices, saffron risotto	
Cod fillet in chorizo crust	29€
Served with homemade sweet butter puree	
Fisherman's stew	34€
Red mullet, cod, prawns, baby potatoes, homemade rouille and bread croutons	

PASTE

Truffle tagliatelle & creamy burrata	26€
Sour cream, peelings of black truffle, parmesan cheese and burrata	
Linguine with prawns and scallops	27€
Peeled prawns, seared scallops, lemon and butter sauce, fresh basil	
Brocciu cannelloni	23€
Fresh brocciu cheese, ground beef, tomato sauce, garlic, swiss chard and a sprig of mint	

DESSERTS*

« Café Gourmand »	11,50€
Few sweets and coffee	
Mandarin & Speculoos entremets	12€
Crunchy speculoos base, mandarin mousse, speculoos insert, mandarin glaze, speculoos crumble decoration	
The Famous Tiramisu	10€
Coffee-Marsala sponge cake, mascarpone and cocoa mousse	
Royal Mont-Blanc	12€
Plain macaron shell, chestnut cream, chestnut mousse, meringue insert, Vanilla marshmallow	
The Secret Café	10€
Entremets with chocolate and praline feuillantine biscuit, hazelnut chocolate ganache, coffee mousse, caramelized hazelnut decoration	
The Williams	10€
Hazelnut financier sponge, salted butter caramel crunch, williams pear mousse, soft caramel center, pear glaze, cocoa nibs	
The S	10€
Peanut crunch, hazelnut dacquoise, milk chocolate mousse, soft caramel, salted roasted peanuts	
The maxi cookie	10€
Giant chocolate chip cookie served with a scoop of bourbon vanilla ice cream	
Citrus island	11€
Dacquoise sponge, citrus compote (orange, mandarin, lemon and lime juice), oven-baked meringue with a soft center	
French toast from my childhood	10€
Served warm, caramel sauce, speculoos sauce, caramel ice cream, whipped cream	
Profiterole	10€
Vanilla ice cream, chocolate sauce, whipped cream	
Apple tart	10€
Served warm, caramel sauce, vanilla ice cream	
Cheese plate	11€
Brie cheese, comté cheese, roquefort cheese, goat cheese, nut and salad	

*Our desserts are made by an artisan pastry chef « La compagnie des Desserts »

ICE CREAM

Strawberry melba	11€
Vanilla ice cream, strawberry ice cream, fresh strawberry, Red fruit sauce, whipped cream	
Coffee « liégeois »	11€
Vanilla ice cream, coffee ice cream, coffee, whipped cream	
Chocolate « liégeois »	11€
Vanilla cream, chocolate ice cream, hot chocolate sauce, whipped cream	
Banana split	12€
Vanilla ice cream, chocolate ice cream, strawberry ice cream, banana, hot chocolate sauce, whipped cream	
The « Dame blanche » cup	11€
Vanilla ice cream, hot chocolate sauce, whipped cream	
The « Carré Bleu » cup	13€
Mango ice cream, black currant ice cream, lemon ice cream, Seasonal fresh fruit, whipped cream	
The « Nutella » cup	12€
Vanilla ice cream, nutella ice cream, nutella, whipped cream	
The « Mont-Blanc » cup	11€
Vanilla ice cream, chestnut cream, whipped cream	

Cup with alcohol

The « Colonel » cup	12€
Lemon ice cream, vodka 4cl, whipped cream	
The « Hulk » cup	12€
Mint-chocolate ice cream, get 27 4cl, whipped cream	
The « Antillaise » cup	12€
Rhum grape ice cream, coconut ice cream, white rhum 4cl, whipped cream	
The « Williamine » cup	12€
Pear ice cream, pear alcohol 4cl, whipped cream	

Alcohol abuse is dangerous for health, consume with moderation.

Composition

1 scoop	3,50€	Scent  : Vanilla / Chocolate / Coffee /
2 scoop	6€	Caramel /Coco / Rhum & grape / Nutella /
3 scoop	9€	Mint-chocolate / Strawberry / Lemon /
4 scoop	12€	Pear / Mango
Add whipped cream	1,50€	



CARRÉ BLEU PLAGE

Resto | Plage | Lounge | Cagnes

EVENTS

(wedding, birthday, baptism, seminar)

LOUNGE

PRIVATE BEACH

N° tel : 04.93.31.00.00

Mail : carrebleuplage@hotmail.com

Wifi access :



Net prices – service included