

## STARTERS

---

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

## TO SHARE

---

<b>Fritto Misto</b>	<b>18€</b>
Fried mixed seafood, cocktail sauce	
<b>Honey-Roasted Camembert</b>	<b>22€</b>
Whole baked Camembert served with warm potatoes and two slices of ham	
<b>The sausage board</b>	<b>17€</b>
Whole and sliced, pickles and grilled toast	
<b>THE BIG Ham &amp; Cheese plate</b>	<b>30€</b>
Dry cured ham, rosette, coppa, sun-dried tomatoes, marinated anchovies, 4 cheeses, olive paste, marinated olives, mozzarella sticks and toast, pickles	
<b>Seafood Royale</b>	<b>35€</b>
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	

<u>KIDS MENU</u>		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

---

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

## PASTE

---

<b>Truffle tagliatelle &amp; creamy burrata</b>	<b>26€</b>
Sour cream, peelings of black truffle, parmesan cheese and burrata	
<b>Linguine with prawns and scallops</b>	<b>27€</b>
Peeled prawns, seared scallops, lemon and butter sauce, fresh basil	
<b>Brocciu cannelloni</b>	<b>23€</b>
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	

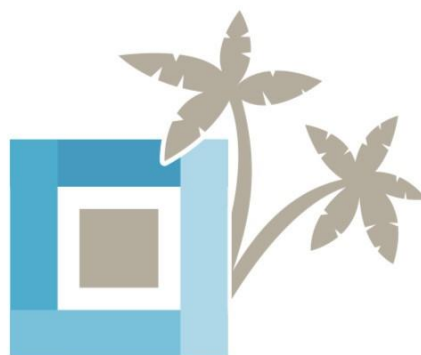
### Cup with alcohol

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](mailto:carrebleuplage@hotmail.com)

Wifi access :

