

LA TOUBANA

La Plage



LA TOUBANA HÔTEL & SPA****

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LA TOUBANA HÔTEL & SPA 5 STARS

DRINKS

SOFTS 25CL

Fruit juice (pineapple, guava, orange, passion fruit, apple)	7
Coca-Cola	7
Orangina	7
Sprite	7
Oasis Iced Tea	7
Schweppes Tonic	7
Perrier	7
Coca-Cola Zero	7
Syrup, Diabolo (grenadine, mint)	7
Freshly squeezed juice (orange, grapefruit, lemon)	15

COCKTAILS:

Ti Punch Bologne or Damoiseau	8
Damoiseau 3-Year-Old Aged Rum	10
Planteur (Planter's Punch)	12
House Coconut Punch	15
Daiquiri - Frozen - flavor of your choice	16
Mojito - Frozen - flavor of your choice	17
Pina Colada	17
Caipirinha - flavor of your choice	16
Mai Tai	16
Moscow Mule	16
Margarita - Frozen, Spicy	16
Porn Star Martini	20
Spritz: Aperol, St Germain, Campari	16
Gin Tonic	15

NON-ALCOHOLIC COCKTAILS 25CL

Fresh Fruit Cocktail	15
Virgin Pina Colada	15
Virgin Mojito	15
Detox Cocktail (pineapple, basil, ginger)	15

BEERS 33CL

Carib	8
Corsaire	8
Heineken	8
Desperados Classic, Red	8
Panaché (Shandy), Monaco	9
Loot Beer	9

HOT DRINKS:

Coffee or Decaf, Long Coffee	6
Coffee or Decaf with Haselnut	7
Iced Coffee or Decaf (Frappé)	8
Tea or Herbal Infusion	8
Viennese Coffee or Decaf	8
Double Coffee or Decaf	10
Café Crème, Cappuccino	8

MILKSHAKES:

Speculos Vanilla	15
Oreo Vanilla	15
Coconut Banana	15

WATERS:

Capès still 1.5L	8
Capès sparkling 1.25L	8
Evian 1.5L	9
San Pellegrino 1L	9

WHITE WINES (GLASS 15CL / BOTTLE 75CL)

Domaine Laroche "La Chevalière"	
Chardonnay, 2024 IGP Pays d'Oc	14 / 42
Domaine Thomas "Le Chant des Merles",	
AOP Sancerre 2024	17 / 59
Chambre d'Amour IGP	14 / 52
Côtes de Gascogne 2024	19 / 60
Domaine Laroche, AOP Chablis, 2024	

ROSÉ WINES (GLASS 15CL / BOTTLE 75CL)

Domaine Gérard Bertrand "Gris Blanc"	
IGP Pays d'Oc, 2025	15 / 39
Domaine de La Brillane,	
Coteaux d'Aix-en-Provence, Organic 2024	16 / 41
La Maura, AOP Côtes de Provence	15 / 39
Château d'Estoublen "Roseblood",	
AOP Côtes de Provence 2025	20 / 59
Château Sainte Marguerite SYPHONIE	
Cru Classé, Organic 2024	- / 39

RED WINES (GLASS 15CL / BOTTLE 75CL)

Domaine Laroche, La Chevalière,	
Pinot Noir, IGP Pays d'Oc, 2024	14 / 37
Le Donjon de Lamarque,	
AOP Haut-Médoc 2020	- / 55

BRUT CHAMPAGNE

(Bottle 75cl, Coupe 15cl)

Collet Brut	100
Laurent-Perrier Brut	130
Perrier-Jouët Champagne	150
Bollinger Cuveé Spéciale	160
Barons de Rothschild Brut (Coupe 22)	160
Ruinart Brut	170
Besserat de Bellefon Blanc de Blancs	180
Ruinart Blanc de Blancs	240
Cristal Roederer Brut	450

ROSÉ CHAMPAGNE

(Bottle 75cl):

Laurent-Perrier Rosé	230
Ruinart Rosé	240

DEMI-SEC CHAMPAGNE

(Bottle 75cl):

Deutz	155
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DO NOT HESITATE TO ASK FOR
OUR EXCEPTIONAL WINES

All prices are in euros,
taxes and service included.
Allergien menu available upon request.

Haven't finished your dish?
Ask for a "gourmet bag" to take it away.

We apologize in advance for any
shortages due to the whims of Land and Sea.



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FOOD

TO SHARE OR NOT...

Sharing Trio	32
(Eggplant caviar with colombo spices • Fish rillettes & coconut + Avocado feroce)	
Cod fritters (accras) & Creole sauce	16
Croc Jambon: ham, cheese & colombo	19
Chicken croquettes & BBQ carrot sauce	17

STARTERS & SALADS

Chicken Caesar Salad	28
Sucrine lettuce salad, feta, mango, cucumber & mint	26
Lentil salad, banana & guacamole	26
Caribbean poke bowl	30
Creamy burrata, cherry tomatoes & basil pesto	32

RAW FISH & SIDE

Toubana Ceviche - Coconut & Pineapple	35
Beach Ceviche - Mango & Passion Fruit	35
Caribbean Tartare - Melon, ajo blanco & vegetal chili pepper	35
Land & Sea Tartare - Tuna, vitello sauce, mustard seeds & Parmesan	35

BURGERS & SIDE

Bacon Cheeseburger - Beef patty, cheddar, confit bacon, gherkin & cocktail sauce	30
Chicken Burger - Breaded chicken fillet, guacamole, cheddar & Cajun sauce	30
Sea Burger - Marinated catch-of-the-day fillet with mango massalé sauce, cheddar & coleslaw	30
Lobster Roll - Pain perdu brioche, spiny lobster & mango ketchup	38

MAIN COURSES & SIDE

Grilled entrecôte & sauce of the moment	38
Grilled catch of the day & Creole sauce	35
Fresh pasta pomodoro with basil & Parmesan	29
Fresh pasta of the moment	32
Grilled flank steak (bavette) & chimichurri sauce	38
Seared tuna, carrot, coconut & aloko banana	38

GRILLED LOBSTER FROM THE TANK

€16 per 100g

SIDES

Homemade French fries Sweet potato fries Fragrant rice Fresh pasta Fresh salad Vegetables of the moment	35
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KIDS (Main + Dessert and syrup)	25
Cheeseburger Chicken or fish fingers Dessert: Ice cream	

DESSERTS

French toast with caramel, whipped cream & vanilla ice cream	15
TOUBANA warm cookie & vanilla ice cream	18
Chocolate fondant & vanilla ice cream	15
Artisanal ice creams & sorbets (2 scoops)	12
Pineapple salad, basil & passion fruit sorbet	15
Gourmet coffee	18
Gourmet champagne	28
Magnum classic or almond	8

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La Toubana Hôtel & Spa ★★★★★

