

B. C. O. U.

PLa
Experimental g



Head Chef OLIVIER GAÏATTO

TO START OR TO SHARE

MOUTABAL EGGPLANT DIP
Focaccia
22

FALAFELS
Herbs Yogurt Sauce
19

PISSALADIÈRE
Anchovies,
Olives
19

FRIED JOELS
Black Crimean
Tomato Ketchup
19

FRIED CALAMARI
Tartare Sauce
26

ARTICHOKE HUMMUS,
Lemon, Black Garlic, Almonds, Focaccia
19

FOCACCIA,
Olive Oil, Oregano,
Fleur de Sel
16

STARTERS

SALMON GRAVLAX
Dill Cream, Chives,
Raspberries, Spring Onions
29

MISO MARINATED WATERMELON
Lime, Peta Cream, Strawberries, Mint Oil
24

TOMATOES & BURRATA
Heirloom Tomatoes,
Fried Burrata, Basil Oil
28

BEEF TAGLIATA
Fresh and Confit Tomatoes
Tartare, Rocket Pesto,
Parmesan Shavings,
Taggiasches Black Olives,
Hazelnuts
29

BEEF TARTARE WITH PIQUILLOS PEPPERS
Chimichurri Sauce, Fried Capers, Anchovies
30

BIJOU SALAD
Baby Spinach, Carrots, Fennel, Cucumber,
Cherry Tomatoes, Roasted Chickpeas with Zaatar,
Edamame, Pomegranate, Yogurt Tahini Dressing
26

SEA BREAM CEVICHE
FROM CANNES BAY
Cucumber, Fresh Chili,
Grapefruit, Mint
32

PIZZAS

MARGHERITA
Tomato Sauce, Fior Di Latte,
Basil
20

REGINA
Tomato Sauce, Fior Di Latte,
Ham, Mushrooms, Olives
24

TARTUFO
Truffle Cream, Fior Di Latte,
Rocket Salad, Autumn Truffles
35

BUFALA
Tomato Sauce,
Fresh Bufala Cheese,
Fior Di Latte,
Cherry Tomatoes, Basil
26

TONNO
Tomato Sauce, Fior Di Latte,
Oil Tuna, Red Onions
27

NAPOLETANA
Tomato Sauce, Olives,
Cherry Tomatoes, Oregano,
Capers, Anchovies
22

SCHIACCINA LIVIO
Mortadella, Fior Di Latte,
Pistachio, Straciatella
28

SCHIACCINA FIOR DI LATTE
Fior Di Latte,
Fresh Tomatoes, Basil
26

MAIN COURSES

SLOW-COOKED SPICED LAMB SHOULDER
Pita Bread, Tomatoes, Onions,
Baby Gem Lettuce, Mint,
Yogurt Sauce
38

COD WITH COCONUT MILK
AND LEMONGRASS
Glazed Pak Choi, Carrots,
Edamame and Pomegranate
34

CONFIT VEAL CHUCK
WITH VITELLO TONNATO SAUCE
Braised Baby Gem Lettuce, Tomato Relish
and Tomato Heart à la Provençale
40

SEARED SAKU TUNA
Raw and Cooked Local Zucchini,
Ricotta, Roasted Peaches,
Sauce Chien (Onion, Garlic, Parsley,
Caribbean Chili Pepper, Lime Juice)
36

BEEF RIBEYE STEAK
Roasted Baby Potatoes with Parsley,
Béarnaise Sauce
42

SIDES

SALAD
8

FRIES
8

NEW BABY POTATOES
8

SEASONAL VEGETABLES SAUTÉ
10

PASTAS

EGGPLANT PENNE
Miso, Roasted Chickpeas,
Lime, Sesame
26

ORECCHIETTE AL RAGÙ DI POLPO
Octopus Ragù,
Tomato Sauce, Capers,
Preserved Lemon, Rocket
30

LINGUINE ALLE VONGOLE
34

KIDS

CHICKEN NUGGETS, FRIES 12
PASTA WITH TOMATO SAUCE 12
SEABASS FILLET, FRIES 14
PIZZA MARGHERITA 12

*Available for children
10 and under

DESSERTS

DAILY SELECTION OF DESSERTS
FROM LILIAN BONNEFOI
and
HOMEMADE DESSERTS
From 12

ARTISANAL ICE CREAM
From 5