Menu

Head Chef
OLIVIER GAÏATTO

TO START OR TO SHARE

HALLOUMI
Honey-Roasted Grapes
22

FRIED JOELS
Rouille
19

FRIED CALAMARI
Tartare Sauce
26

BEETROOT HUMMUS
Pomegranate, Mixed Seeds,
Focaccia
19

PISSALADIÈRE
Anchovies, Olives
19

FOCACCIA
Olive Oil, Oregano,
Fleur de Sel
16

STARTERS

GRILLED OCTOPUS
with Chermoula,
Chickpea Salad with Peppers
and Grilled Padrón Peppers
29

BEEF TARTARE
Charred Onions, Brown Mushrooms,
Mustard Pickles, Crispy Onions
28

BIJOU SALAD
Bulgur, Cucumber,
Orange,
Granny Smith Apple,
Red Chicory,
Radish Pickles,
Citrus & Honey Vinaigrette
22

BURRATA
Roasted Red Kuri Squash & Pickles,
Rocket Pesto
24

SEA BASS CEVICHE
Pear, Coconut Milk,
Green Curry,
Fresh Coriander
26

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, Stracciatella
28

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

MAIN COURSES

BRAISED BEEF CHUCK IN ITS JUS
Smashed Potatoes,
Hazelnut,
Almond & Pistachio Mendiant
36

ROASTED SEA BREAM
Ras el-Hanout Confit Fennel,
Charred Grapefruit, Crisp Fennel,
Greek Yogurt
34

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

SEARED TUNA WITH SUMAC
Creamed Cauliflower,
Buttered Capers,
Pickled Graffiti Cauliflower
36

SIDES

SALAD
8
FRIES
8
BABY POTATOES with GARLIC & PARSLEY
8
SEASONAL VEGETABLES
8
SMASHED POTATOES
8

PASTAS

TAGLIATELLE RED KURI SQUASH JUS
Guanciale,
Stracciatella
26

LINGUINE ALLE VONGOLE
34

KIDS

CHICKEN NUGGETS, FRIES 12

PASTA WITH TOMATO SAUCE 12

SEA BASS FILLET, FRIES 14

PIZZA MARGHERITA 12

*Available for children
10 and under

DESSERTS

DAILY SELECTION OF DESSERTS
and
HOMEMADE DESSERTS
From 12

ARTISANAL ICE CREAM
From 5

Tax and service included. Prices are all in euros and include tax.
Please speak with our team for a list of allergens and notify your server of any allergies.
Bijou Plage, 110 boulevard de la Croisette, Square Verdun, 06400 Cannes
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