



L'ESCALE MENU - LUNCH

From May 8 to October 10 2026 from 12.30 pm to 3.00 pm

STARTERS

Deep-fried baby squid with aioli	12 €
Grilled sardines with sauce vierge	12 €
Razor clams gratinated with parsley	14 €
✓ Crisp salad: fennel, radishes, red onions, curly endive hearts and Parmesan	17 €
Sea bream ceviche with coconut milk, Granny Smith apple and basil	20 €
Italian-style tuna tartare with dried tomatoes, olives, spring onions and basil	20 €
The Grand Cru (sea bream ceviche and tuna tartare)	24 €

MAIN COURSES

✓ Vegetable aioli	20 €
✓ Gourmet gazpacho, cherry tomatoes, spring onions, aragula, burrata	20 €
✓ Fresh salad: peach, cucumber, red onions, aragula, feta, mint (mid-June to mid-September)	22 €
Linguine with clams	26 €
Grilled squid, pan-fried zucchini, parsley cream	26 €
Traditional aioli	28 €
Barbecued sea bream fillet, sweet potato mousseline, citrus sauce vierge	28 €
Chicken Milanese, lemon gnocchetti risotto, aragula and basil coulis	25 €
Beef fillet, smoked potato purée and thyme jus	32 €
Grilled fish, lobster, rock lobster	Market price

DESSERTS

Goat's cheese	10 €
Assortment of ice creams and sorbets (3 scoops)	10 €
Pineapple and coconut tartlet	12 €
Chocolate and caramel rocher	12 €
Double lemon éclair with basil whipped cream	12 €
Red berry cheesecake	12 €
Platter of fresh fruit	14 €

CHILDREN'S MENU (up to 11 years old)

Syrup + main course (Bolognese pasta OR fish fillet OR nuggets) + 1 scoop of ice cream	15 €
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L'ESCALE MENU - DINNER

From June 13 to September 12, 2026 from 7.30 pm to 10.00 pm

STARTERS

✓ Zucchini carpaccio with fresh goat's cheese, pine nuts and basil	16 €
Sea bream ceviche with coconut, Granny Smith apple and basil	20 €
Italian-style tuna tartare with dried tomatoes, olives, spring onions and basil	20 €
The Grand Cru (sea bream ceviche and tuna tartare)	24 €
Gravlax sea bass, beetroot coulis with lemon, and crunchy vegetables	24 €
Lobster salad with avocado, citrus fruits and shellfish vinaigrette	33 €

MAIN COURSES

✓ Steamed mixed vegetables with aioli or sauce vierge or tomato and basil coulis	22 €
✓ Gnocchetti with zucchini and basil cream, stracciatella	22 €
Barbecued sea bream fillet, sweet potato mousseline, citrus sauce vierge	28 €
Panko-crusted octopus tentacles, lime-flavoured carrot spaghetti, mango ketchup	30 €
Swordfish steak au gratin with Parmesan, grilled zucchini, tomato and basil coulis	30 €
Chicken Milanese, lemon gnocchetti risotto, arugula and basil coulis	25 €
Beef fillet, smoked potato purée and thyme jus	32 €
Grilled fish, lobster, rock lobster	Market price

DESSERTS

Goat's cheese	10 €
Assortment of ice creams and sorbets (3 scoops)	10 €
Pineapple and coconut tartlet	12 €
Chocolate and caramel rocher	12 €
Double lemon éclair with basil whipped cream	12 €
Red berry cheesecake	12 €
Platter of fresh fruit	14 €

CHILDREN'S MENU (up to 11 years old)

Syrup + main (rigatoni bolognese OR fish fillet OR nuggets) + 1 scoop ice cream	15 €
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