

A LA CARTE

STARTERS

SPIDER CRAB - 70€

Maritime flavors with a set of texture in "chaud-froid".

DUBLIN BAY PRAWN - 88€

Crisp and gourmet in a maritime movement and fruit garden.

TOMATO - 42€

A family spirit.

MAIN COURSES

MEDITERRANEAN RED TUNA - 78€

Half cooked and secretly seasoned.

WILD TURBOT FROM THE ATLANTIC OCEAN FOR 1 OR 2 PERSONS - 125€ PER PERSON
Cooked on bone, coated by a fig leaf and lisère, accompanied with seasonal vegetables.

"BEEF BLACK ANGUS" CHATEAUBRIAND FOR 1 OU 2 PERSONS 148€ PER PERSON

Candied shallot garnished with a gratin filling and glazed by its strong beef juice.
Potato purée with seasonal vegetables.

VEAL SWEETBREADS - 95€

This product brings us to gourmandise.
Sprayed generously with butter, veal juice, crunchy rosemary flavoured.
Accompanied with potato pulp.

SELECTION OF MATURE CHEESES - 35€

73, la Croisette – 06400 Cannes
Informations et Reservations : + 33 (0)4 92 98 74 14
lapalmedor@hotel-martinez.com



The dishes « home-made » prepared on the spot from basic products - All dishes are « home-made ».

Net prices - Payment by cheque is not accepted Thank you for your understanding
Origin of our meats : Veal / Lamb / Pigeon : France - Beef: : Usa