

la  
FRENCH  
*plage*

# Drinks

## MENU



## SIGNATURE COCKTAILS

### **La Douce Tentation** 17

Chambord liqueur, gin mare, raspberries, strawberry, lemon juice, lemon thyme

### **Orange Vive** 19

Vodka x Rosé, Aperol, freshly squeezed orange juice, elderflower liqueur, san bitter

### **L'Outre-mer** 17

Rhum 3 Rivières, fresh grapefruit juice, falernum, coriander, cinnamon

### **Mezcal Addict** 19

Mezcal, black pepper, agave syrup, fresh grapefruit

### **Lendemain de soirée** 17

St Germain, cranberry juice, cucumber, fresh mint, blackberry

## MOCKTAILS

### **San Francisco** 10

Orange juice, pineapple, grapefruit, lemon juice, egg white, grenadine

### **Saint Tropez** 10

Orange juice, strawberry, rosemary, lemon juice, lemon zest

### **Dubai** 10

Mint tea, apple, raspberry, strawberry, blackcurrant

### **Mykonos** 10

Mango juice, pineapple, vanilla syrup, lime juice

### **Ibiza** 10

Pineapple juice, passion fruit, lime juice, raspberry

### **New York** 10

Cranberry juice, cucumber, lemon juice, basil

## CLASSICS COCKTAILS

### **Lavande Gin Sour** 16

Gin No. 44, lemon juice, lavender syrup, egg white

### **Porn Star Martini** 18

Vanilla-infused Grey Goose vodka, passion fruit liqueur, lime juice, vanilla syrup, champagne shot

### **Elderflower Mule** 18

Belvedere vodka, elderflower liqueur, lime juice, Angostura bitters, ginger beer

### **Mojito** 15

(+2€ Passion, raspberry, strawberry or blackcurrant)

Amber rum, lime, mint, brown sugar and soda

### **Sex on the beach** 15

Absolut vodka, Chambord liqueur, peach cream, orange juice, cranberry

### **Daiquiri Passion** 15

Havana 3 year old rum, lime juice, passion fruit puree

### **Mango Marguarita** 24

Patron Silver tequila, mango puree, lime juice, agave syrup

## SPRITZ

### **Virgin spritz** 8

Non-alcoholic Martini Vibrante, grapefruit juice, sparkling water

### **Aperol spritz** 10

Aperol, prosecco, sparkling water, orange slice

### **Hugo spritz** 15

St-Germain, prosecco, sparkling water, mint, lime slice

### **Riviera spritz** 16

Limoncello from Menton lemons, prosecco, sparkling water, lemon slice, thyme

### **La French spritz** 18

Mandarine Napoléon, fresh mandarin (or clementine) juice, champagne, lemon, tonic, basil

## GIN

Served with premium tonic

### **Bombay Original Dry Gin 6cl 15**

Served with a slice of yellow lemon

### **Hendrick's 6cl 18**

Freshly sliced cucumber

### **Bombay Sapphire 6cl 16**

Wedge of lime

### **The Gardener 20**

Orange zest and rosemary sprig

### **Bombay Bramble 6cl 17**

Slice of yellow lemon and raspberry

### **Monkey 47 6cl 18**

Garnished with grapefruit zest

### **Gin Mare 6cl 18**

Sprig of rosemary and a hint of orange zest

### **Tanqueray 6cl 16**

Juniper berries and slice of lime

### **N°44 Comte de Grasse 25**

Zest of yellow lemon

## VODKA 6cl

### **Smirnoff 9**

### **Absolut 10**

### **Absolut Flavored Vodka of Your Choice 11**

(Lime, Watermelon, Raspberri, Vanilia)

### **Belvédère 14**

### **Vodka X Rosé 13**

### **Grey Goose 14**

## TEQUILA 6cl

### **Camino Real 10**

### **Patron Silver 23**

### **Patron Reposado 25**

### **Clase Azul Reposado 65**

## RHUM 6cl

### **Captain Morgan 9**

### **Kraken Black Spiced 10**

### **BACARDI / Havana blanc 9**

### **BACARDI Carta Oro 9**

### **Trois Rivières Blanc 10**

### **Havana Especial 10**

### **Don Papa 15**

### **Diplomatico 15**

### **Santa Teresa 23**

### **Zacapa 23ans Solera 25**

## MEZCAL 6cl

### **Mezcal Reposado 16**

### **Mezcal Añejo 18**

### **Mezcal Pechuga 15**

## COGNAC 6cl

### **Hennessy VS 15**

### **Remy Martin VSOP 19**

### **Hennessy XO 60**

## WHISKY 6cl

### **Jack Daniel's 10**

### **Jack Daniel's Honey 11**

### **Jack Daniel's Apple 11**

### **Jack Daniel's Fire 11**

### **J&B 9**

### **Jamson 9**

### **William Lawson 9**

### **Bulleit Bourbon 12**

### **Glenfiddich 12ans 15**

### **Chivas 12ans 15**

### **Glemmorangie 10ans 16**

### **Lagavulin 16ans 28**



## LIQUEURS & SPECIALTIES

- Sambuca** 8
- Get 27 ou 31** 8,5
- Jagermeister** 8
- Amaretto** 8
- Armagnac** 9
- Baileys** 8,5
- Calvados** 8
- Chartreuse verte** 13
- Génépi** 12
- Absinthe** 15
- Limoncello de Menton** 10
- Grappa Poire william** 8,5
- Grappa** 8
- Malibu coco** 9
- Manzana** 8
- Kahlua** 8

## APERITIFS

- Negroni** 12  
Campari, Martini Rosso and Gin
- Americano** 12  
Campari, Martini Rosso and sparkling water
- Le Bellini** 11  
Prosecco and peach purée
- Ricard / Pastis 51 6cl** 7
- Campari / Suze 6cl** 8
- Martini Bianco / Rosso 6cl** 8
- Porto rouge / Blanc 8cl** 9
- Sangria** 10
- Kir Aligoté** 10
- Kir Royal** 16
- San Bitter / Crodino 10cl** 6



## SOFT

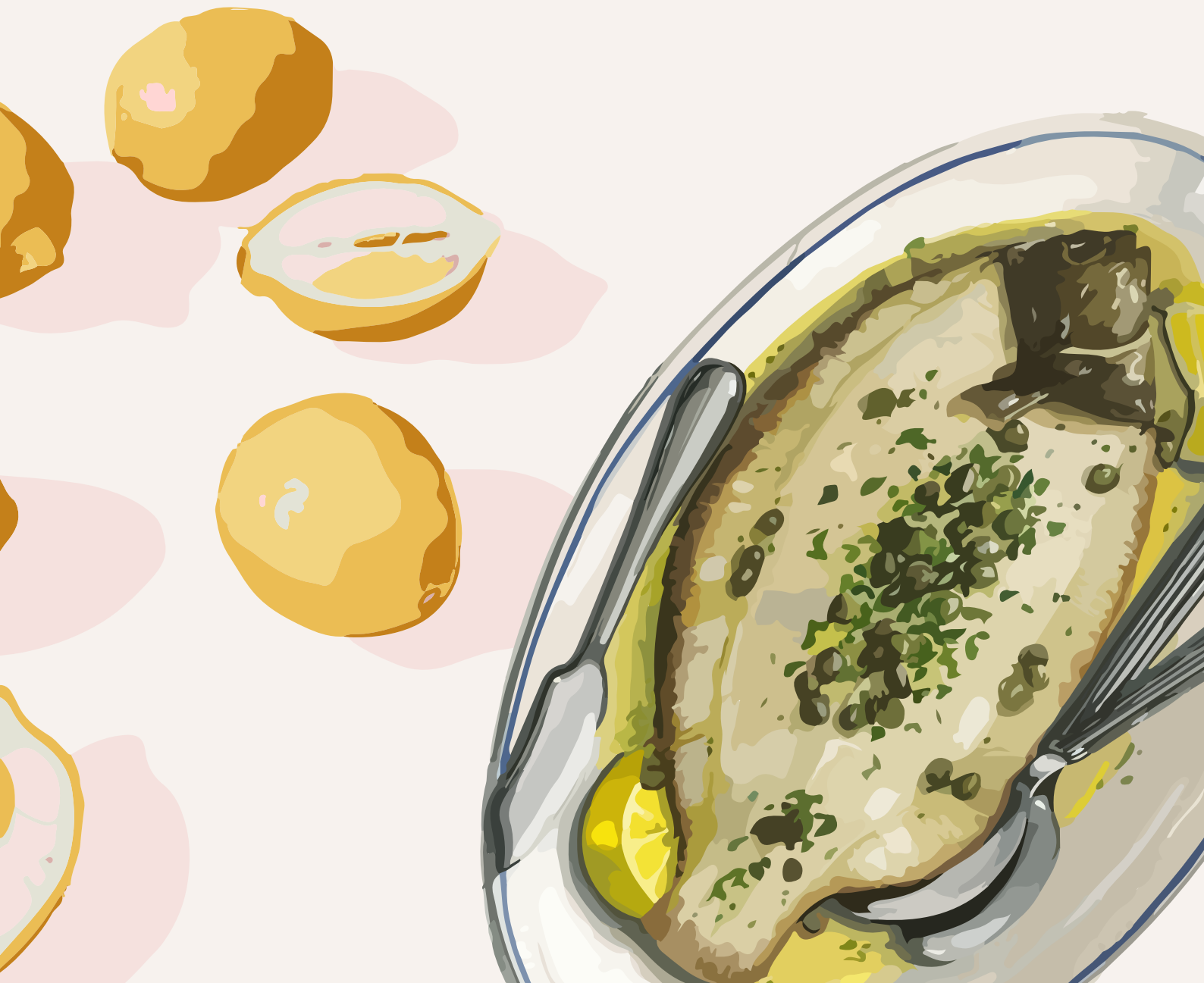
- Homemade Iced Tea with choice of flavor** 6  
(Peach, lemon, strawberry, raspberry, mango, or passion fruit)
- Le Detox** 6  
Yerba maté, lime juice, raspberry, and agave syrup
- Freshly Squeezed Orange / Lemon / Grapefruit Juice** 7
- 33cl Soda** 5  
(Coca-Cola, Coca-Cola Zero, Sprite, Fanta orange, Schweppes tonic)
- Peach Iced Tea 25cl** 5
- Tropical Oasis 33cl** 5
- Orangina 25cl** 5
- Schweppes Lemon 18cl** 5
- Fever-Tree 20cl** 6  
(Ginger Beer, Ginger Ale, Ginger Pimentos, or Fever-Tree Tonic)
- Redbull 25cl** 6
- 33cl Sparkling Water** 5
- 75cl Still Mineral Water** 6
- 75cl Sparkling Water** 6
- 20cl Fruit Juice** 5  
(Choice of orange, pineapple, apricot, apple, grapefruit, tomato, ACE, mango, and cranberry)
- Iced Coffee** 6  
Espresso with almond syrup

## HOT

- Espresso / Ristretto** 2,50
- Americano / Hazelnut Coffee** 2,50
- Cappuccino / Hot Chocolate** 4,50
- Double Espresso** 4
- Café Crème / Café Latte** 4
- Viennese Coffee / Viennese Chocolate** 5,50
- Affogato al Café** 5,50  
Espresso with vanilla ice cream
- Dolce Coffee** 5,50  
Espresso with milk and caramel
- Tea / Herbal Tea** 4
- Irish Coffee** 10

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Food  
MENU



## MEZZE

### **Lemon Hummus from Menton** 16

### **Zucchini Flower Fritters** 15

With tomato sauce

### **Avocado Cream** 18

With lime and chili

### **Bagna Cauda** 16

Raw vegetables with hot anchovy-garlic dip

### **Socca** 10

Chickpea flour, water and olive oil. Baked and browned in the oven

### **Barbajuans** 14

Swiss chard, ricotta, ham, parmesan, garlic, and egg

### **Edamame with Horseradish** 8

### **Our Pinsa to Share**

The truffle 25 / The bufala 23 / Speck 24

## SALADS

### **Creamy Burrata** 25

Colorful tomatoes (Oineapple, Green Zebra, Beefsteak, Black Krim), basil olive oil, and pistachio

### **Freshness** 24

Melon, watermelon, feta, and green olives

### **Caesar Salad** 25

Breaded chicken, crispy onions, turmeric, breadcrumbs, and romaine lettuce

### **Niçoise Salad** 27

Fresh tuna, tomatoes, mesclun salad, spring onion, radish, purple artichoke, bell pepper salad, black olives, anchovies, garlic, olive oil, egg and basil

### **Shrimp Fusion Salad** 26

Marinated shrimp, pineapple, sesame, tomatoes, salad, crispy onions, soy, carrots, julienned zucchini, citrus vinaigrette, and honey ginger

## RAW

### **Sea Bream Ceviche** 22

Pomegranate, lime, Malabar pepper, crispy onions

### **Sea Bass Ceviche** 22

Lime, orange, spring onion, voatsiperifery pepper, finger lime

### **Gravlax Salmon** 25

Hibiscus, raspberry, kaffir lime, citron, and Timut pepper

### **Tuna Tartare** 24

Shallot, honey, ginger, soy, kaffir lime

### **Crudo Platter** 85

Sea bream ceviche, sea bass ceviche, gravlax salmon, tuna tartare and shrimp

## PASTA

### **Pesto Spaghetti** 24

Pistachios, basil, and burrata

### **Our Little Ravioli** 26

With white truffle

### **Spaghetti alle Vongole** 28



### **Risotto with Scallops and Saffron** 33

Local zucchini, selicate emulsion with Madagascar vanilla

## MEATS

### **Limousin Beef Fillet** 40

Pearl onions deglazed with aged cognac, rich jus

### **The French Burger** 26

180g French beef, Morbier PDO, smoked bacon, shallots in red wine

### **Lamb Chops** 35

Yellow lemon, garlic, and fresh herbs

### **Duck breast from South-West France** 34

### **Ribeye Steak** ≈1,2 kg 130

### **Beef Tartare** 24

Hand-cut beef (180g), capers, onions, pickles, parsley, egg yolk, and sauce

## SIDES

### **Sautéed Garden Vegetables** 8

### **Potato Fries** or **Sweet Potato Fries** 7

### **Basmati Rice** 6

### **Rosemary Panisses** 8

### **Mashed Potatoes of Your Choice**

Traditional 9 / With Truffle 13 / Tarragon and Black Olives 11

## FISH

### **Whole Grilled Sea Bream** ≈500g 32

### **Whole Sole Meunière** ≈600g 59

Cooked in butter and Menton lemon juice

### **Mediterranean Sea Bass Fillet** 29

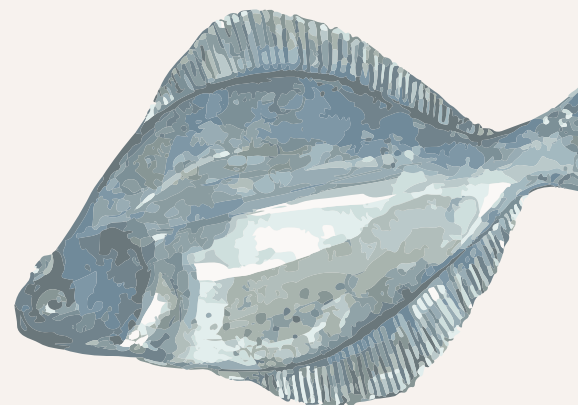
Orange confit fennel

### **Turbot Fillet** 32

With champagne delight

### **Black cod** 33

Stir-fried vegetables, fusion sauce, and cashew



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LA FRENCH PLAGE DOES NOT ACCEPT CHECKS  
LIST OF ALLERGENS AVAILABLE  
COMPLIMENTARY DOGGY BAG AVAILABLE

Promenade de la Mer  
**06500 MENTON**