

*La Plage
du Festival*





*In the nineteenth century, the Bains Botin,
the first sea bathing establishment in Cannes built by Joseph Botin,
was located here.*

*Later, Jean Mineur created La Plage du Festival on this same site.
It was situated in front of the former Palais des festivals, hence its name.
Thanks to this heritage, our establishment is now one of the largest
private beaches on La Croisette.*

*In 2011, the Courtade family acquired La Plage du Festival and
thus continued the history of this emblematic place in Cannes...*

Welcome at La Plage du Festival!

Cocktails

Cocktails Creations

18

La vie en rose : Gin, Campari, thym sirop, lemon, grapefruit

El Pimiento : Spice infused tequila, Amaretto, lemon, mango, Ginger beer

Exotic Tiki: Dark Plantation Rhum, lemon juice, combawa sirop, pineapple

The Forbidden fruit: Chambord, strawberry, raspberry, rose sirop, Champagne

Classics With a Twist

15

Spicy Moscow mule : Spice infused vodka, spicy mango, lime, Ginger beer

Mai Tai : Cachaca, Aged Rhum, Cointreau, lemon, almond Sirop

Espresso Martini : Vodka, Flor De Cana espresso, vanilla sirop, espresso

Amaretto Sours: Amaretto, lime, sugar, egg white (+secret ingredient)

Old fashioned rhum: St James Bitters, brown cane sugar, Aged Rhum

On demand Classics

(Hugo Spritz. Mojito. Porn Star. Cosmopolitan....)

15

Non-Alcoholic Cocktails

13

Passionata: Pineapple, passion fruit, fresh mint, vanilla

Red Ginger: Raspberry, peach, lemon, Ginger Beer

Gin Tonic

Mare Tonic - 15

Spanish Gin with Mediterranean flavors such as olives, thyme, rosemary and basil

Monkey 47 Tonic - 18

German Gin, composed of 47 ingredients such as hibiscus, jasmine, cranberry, pomelo, verbena, elderberry, and spruce

44°N Tonic - 20

Pur most local Gin !

French Gin, composed of different citrus fruits as well as botanicals such as orange bitters, verbena, rose, the immortal, jasmine, lavender, mimosa, grapefruit, and Sichuan peppers.

Citadelle Tonic - 16

French Gin composed of 19 different plants, of which Moroccan coriander, French juniper berries, Mexican orange peels and Chinese licorice

Officine Tonic - 14

French Gin with exotic flavors such as combawa, mango, passion fruit, kiwi and hibiscus flower

Aperitifs by the glass

Champagnes

Moët et Chandon - 14

Ruinart - 18

Rose Wines

Love 2021, Château Léoube, Provence - 11

Rose et Or 2021, Château Minuty, Provence - 14

White Wines

Louis Baptiste, 2020, Domaine Fontainebleau, Provence - 11

Sancerre Domaine Fournier - 13

Chablis Grand Regnard 2020, Domaine Regnard, Bourgogne - 14

Red Wine

Coup de coeur red wine - 12

Beers

Draft Beer 25 cl - 7

Draft Beer 50 cl - 12

L'Azuréenne Blonde Bio - 8

L'Azuréenne Blanche Bio - 8

L'Azuréenne IPA Bio - 8

Corona - 9

Aperitifs

Martini, Ricard, Campari, Pastis, Suze, Porto, ... - 8

Softs

Vittel / San Pellegrino 50 cl - 4€ / 100 cl - 8

Coca / Coca Zero / Perrier / Orangina / Sprite / Fuze Tea - 6

Fever Tree Tonic / Ginger Ale - 6

Ginger Beer Bundaberg - 7

Granini fruit juices: Orange, apple, pineapple, apricot,
mango, banana, strawberry 7

Freshly pressed juices: Orange, lemon, grapefruit 8

Homemade Iced Tea - 8

Homemade lemonade - 8

Starters

Smoked salmon cannon -19
Potatoes with dill oil and pomegranate

Gochujang tuna tartare -27
With mild spices, and avocado

 Undergrowth mushroom fricassee - 21
Soft Boiled Organic Egg, lightly iodised foam

Wild Scallops carpaccio - 21
Citrus butternut puree

Wild king prawns tempura - 22
Smoked mayonnaise with mild spices

Lettuce heart in tangy vinaigrette - 14

"Izumi" salad - 24
*Baby spinach, seasonal truffle, miso, parmesan,
Snacked wild prawns*

The Kale - 26
In the same spirit as the "Chicken Caesar", parmigiana Reggiano, smoked lard

Pasta & Risotto

Stracci with shellfish juices - 36

Scallops and wild king prawns

Risotto Rossini - 35

Pan seared foie gras and seasonal truffle

 Tomato and basil rigatoni - 26

Stracciatella and golden pine nuts

To share...

BEAUTIFUL PIECES OF MEAT SELECTED BY OUR ARTISANAL BUTCHERS.

EXCEPTIONAL FISH FOR ONE OR TWO PEOPLE
DEPENDING ON THE DAY'S ARRIVAL.

- Weight and rates according to daily arrivals,
please refer to our staff for additional information -

Our home-made dishes are made on-site in our kitchens from raw produce.

Beef origin: France, United States.

Poultry origin: France.

Allergens : check the information available at the reception desk.

Main Courses

Grilled Mediterranean Octopus - 26
Salsa verde

Seared John Dory aiguillettes - 28
In a velvety shell juice

Mediterranean Sea Bass in a salt crust - 45
Lemon leaf

French beef smash burger - 23
Tomato, Dutch cheddar, lettuce, red onion confit

Flank steak, plancha - 26
Aged beef "Heritage label" directly from farmers of Meuse region

Bresse Poultry Press - 32
Truffle Juice

Shoulder of lamb confit for two persons - 58
Savory herbs

Garnishes

Beautiful homemade French fries - 8

Swiss chard gratin - 8

Seared mushrooms - 8

Mashed potatoes - 8

Mashed potatoes and truffle - 12

Lettuce heart in tangy vinaigrette - 14

All our dishes are served without garnishes.

Sauces

Chimichurri, Aioli, Béarnaise, Truffle juice,
Lemon and olive oil, Salsa Verde

Autumn Menu

Menu served Monday to Friday
Excluding Congress & Festivals

45€

per person

STARTER - MAIN - DESSERT

 Undergrowth mushroom fricassee
Soft Boiled Organic Egg, lightly iodised foam

or

Wild Scallops carpaccio
Citrus Butternut Puree

Seared John Dory aiguillettes
In a velvet shell juice, mashed potatoes

or

Bresse poultry press
Truffle Juice, seared mushrooms

Apple tartlet in three textures, vanilla ice cream

or

Floating island with exotic flavours

Desserts

French toast, slivers of hazelnuts with chocolate ice cream - 12

Apple tartlet in three textures, vanilla ice cream - 12

Floating island with exotic flavours - 12

Nespresso gourmet coffee and sweets - 12

The gourmet Champagne - 22

Crêpes Suzette - 14

To share...

Beautiful giant vanilla crème caramel with organic eggs - 19

Charlotte peer-chocolate, custard - 22

Homemade waffles & pancakes

12

Icing sugar, Nutella, jam of the moment

All our waffles and pancakes are served with whipped cream.

Enhance your waffles or crepes:

Oreo

Kinder

Daim

Kit Kat

M&M's

...

1 scoop of ice cream - 2,5

2 scoops of ice cream - 4

La Fabrique Givrée Ice Cream and Sorbets

La Fabrique Givrée was founded by Jérémie and Martin who share a passion for taste, craftsmanship and local produce.

80% of the ingredients used come from within a 100km radius of their Tournon laboratory.

No artificial flavours or colourings, here the star is Mother Nature!

2 scoops - 8

3 scoops - 12

OUR ICE CREAMS:

Choco Tart, Brazilian Grand Cru -

Caramel fleur de sel with cream

from the Ardèche mountains

Pecan and vanilla cookie from Madagascar

Roasted pistachios from Siran in Iran

Tahitian vanilla and tonka bean

Rum and raisin old rum JM

OUR SORBETS:

Strawberry Mara des bois

Alphonso mango from India

Lemon and fresh ginger

Raspberry and gooseberry from

the Côteaux du Lyonnais

Coconut and fleur de sel

Hot Drinks

Espresso / Allongé - 4

Noisette - 4

Double espresso - 7

Café Crème / Cappucino - 7

Café Frappé - 8

Selection of our organic tea - 7

Homemade hot chocolate - 7

Café Frappé - 8

Cafés Nespresso, Sélection of organic Whittington tea

Taxes and service included. Net prices in euros.

... to finish it all off, how about digestive...

Digestifs

Our French digestifs

Cognac Hennessy VS - 17

Cognac Hennessy XO - 32

Armagnac Chateau de Bordeneuve VSOP - 12

Calvados Christian Drouhin VSOP - 12

Chartreuse VEP Verte - 28

Pear, Mirabelle plum, Quetsch and Raspberry from the Klipfel House - 12

Our Italian digestifs

Elisir di Limoncello - 12

Grappa, il Moscato di Nonino - 12

L'Amaro Nonino - 12

Pistachio Cream, Paesano - 12

Classics on demand

11

Alcohols

Whisky / Bourbon

Monkey Shoulder - 12

Black Label - 13

Kilchoman - 16

Nikka from the barrel - 18

Chivas 12 years - 14

Cardhu 12 years - 12

Glenfiddich 12 years - 13

Glenfiddich 18 years - 18

Glenfiddich 21 years - 30

Glenfiddich 40 years - 45

Jack Daniels - 12

Bulleit - 14

Tequila

Patron Silver - 14

Blanco Don Julio - 14

Rhum

Diplomatico - 15

Zacapa 23 years - 25

Brugal - 18

Karukera Réserve

Spéciale 5 years - 18

Vodka

Vodka 06 - 12

Belvedere - 13

Grey Goose - 14

Beluga - 18