

*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 to la Plage du Festival!*

# Cocktails

## *Cocktails Creations*

18

La Vie en Rose : Gin, Campari, thyme syrup, lemon, grapefruit

El Pimiento : Spice infused tequila, amaretto, lemon, mango, ginger beer

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

Fruit défendu : Chambord, strawberry, raspberry, rose syrup, 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 syrup

Espresso Martini : Vodka, Flor de Cana espresso, vanilla syrup, espresso

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

Old Fashioned Rhum: St James Bitter, 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

Ginger Red : 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**

*Our most local Gin !*

*French Gin, composed of different citrus fruits as well as botanics such as orange bitters, verbena, rose, the immortal, jasmin, 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

A. Bergère, cuvée origine - 15

## Rose Wines

Love 2021, Château Léoube, Provence - 12

Rose et Or 2021, Château Minuty, Provence - 14

## White Wines

Domaine Gavoty, Grand Classique 2021, Provence - 12

Sancerre Château de Fontaine Audon 2021 - 14

Chablis Domaine Jean-Marc Brocard 2021, Bourgogne - 14

## Red Wines

Domaine d'Ouréa 2020, Côtes du Rhône - 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 Zéro / Perrier / Orangina / Sprite / Fuze Tea - 6

Fever Tree Tonic / Ginger Ale - 6

Ginger Beer Bundaberg - 7

Granini fruits juices : orange, apple, pineapple, apricot,  
mango, banana, strawberry - 7

Freshly pressed juices : orange, lemon, grapefruit - 8

Homemade Iced Tea - 8

Homemade Lemonade - 8

# Starters

Milk-fed veal tartare -19  
*"Vitello tonnato" Way*

Gochujang tuna tartare - 28  
*With mild spices, and avocado*

Soft boiled egg, green asparagus - 22  
*And a veil of parmesan cheese*

Sea Bream carpaccio - 22  
*Citrus and red berries*

Wild king prawns tempura - 23  
*Smoked mayonnaise with mild spices*

Rice noodles salad, crunchy vegetables and smoked tofu - 23  
*Roasted peanuts cream and coriander*


The Kale - 26  
*In the same spirit as the "Chicken Caesar", Parmigiano Reggiano and smoked bacon*

Fresh crab with citrus fruits - 29  
*Crab, avocado, king prawn, grapefruit, blood orange and smoked salmon*

# *Pasta & Risotto*

Stracci with shellfish juices - 36  
*Scallops and wild king prawns*

Artichoke and arugula risotto -28

 Tomato and basilic 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.  
Dependind on the day's arrival.

*-Weights 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*

Turbot fillet - 28

*Citrus herb crust*

Mediterranean Sea Bass in a salt crust - 45

*Lemon leaf*

Festival's Lobster Roll, Wasabi mayonnaise - 45

*Fresh fries and mixed salad*

French beef Smash burger - 25

*Tomato, dutch cheddar, lettuce, red onions*

Flank steak, plancha (around 200 grs) - 26

*Aged beef « Heritage label » directly from farmers of the Meuse region*

Roasted milk-fed veal chop - 36

*With slightly lemony fresh herb crust*

Shoulder of lamb confit for two people - 58

*Savory herbs*

# Garnitures

Truffle cream puntalette pasta - 12

Beautiful homemade French fries - 8

Baby spinach fondue - 8

Mashed potatoes - 8

Truffled mashed potatoes - 12

Artichoke hearts in barigoule - 8

Baby spinach salad in tangy vinaigrette - 8

*All our dishes are served without garnishes.*

# Sauces

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

Taxes and service included. Net prices in euros.



# Menu

Menu served from Monday to Friday  
Excluding Congress & Festivals

## 45€

per person

### STARTER - MAIN - DESSERT

Soft boiled egg, green asparagus and a veil of parmesan cheese

or

Sea Bream carpaccio with citrus and red berries

---

Grilled Mediterranean Octopus  
*Salsa verde*

or

Flank steak, plancha  
*Aged beef "Heritage label" directly from farmers of the Meuse region*

---

Gariguetto strawberry purée, rhubarb syrup and basil sorbet

or

A generous French classic "île Flottante"

Taxes and service included. Net prices in euros.

# Desserts

- A generous French classic "île flottante" - 12
- Pistachios millefeuille and orange blossom - 12
- Two textures banoffee, creamy caramel - 12
- Garigette strawberry purée, rhubarb syrup and basil sorbet - 12
- Nespresso gourmet coffee and sweets - 12
- Gourmet Champagne - 22
- Crêpes Suzette - 14

## A partager...

- Beautiful giant vanilla crème caramel with organic eggs - 19
- Tiramisu, with a light mascarpone cream and speculoos - 18

## 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

2 scoops - 8

3 boules - 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

*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!*

## Hot Drinks

Espresso / Americano - 4

Noisette - 4

Double espresso - 7

Café Crème / Cappuccino - 7

Iced coffee - 8

Selection of homemade teas from "Palais des thés" - 7

Homemade hot chocolate - 7

Iced tea - 8

*Nespresso coffee, Selection of teas from "Palais des thés".*

Taxes and service included. Net prices in euros.

*... and to finish, a digestif...*

# 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

# Alcools

## *Whisky / Bourbon*

- Monkey Shoulder - 12
- Black Label - 13
- Chivas 12 years - 14
- Kilchoman - 16
- Nikka from the barrel - 18
- 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 ans - 25
- Brugal - 18
- Karukera Réserve
- Spéciale 5 ans - 18

## *Vodka*

- Vodka 06 - 12
- Belvedere - 13
- Grey Goose - 14
- Beluga - 18