

*La Plage
du Festival*





In the nineteenth century, the Bains Bottin, the first sea bathing establishment in Cannes built by Joseph Bottin, 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

Spritz

Apérol Spritz - 16

Apérol, Prosecco, Sparkling water

St Germain Spritz - 16

St Germain, Prosecco, Sparkling water, Fresh mint

Starlino Spritz - 18

Starlino Arancione, Peach liquor, Tonic, Prosecco

Rosato Spritz - 18

Starlino Rosé, Peach liquor, Tonic, Moscato rosé

Creations

18

Le MoonLight

Gin Bombay Sapphire, St Germain, Lemon, Cucumber, Tonic

Le Cherry Kiss

Vodka Grey Goose, Cherry liquor, Pineapple, Gingembre syrup, Lemon

El Niño

Tequila Patron Silver infused with Pepper, Cointreau, Agave syrup, Lemon, Grapefruit

Le Fruit Défendu

Chambord, Strawberry, Raspberry, Lemon, Moscato Rosé

Classics

16

Don't hesitate to ask for your favourite classic cocktails
(Moscow Mule, Espresso Martini, Caipirinha, Mojito, Pisco Sour, Negroni...)

Spirits & Tonic

Citadelle & Tonic - 14

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

Starlino & Tonic - 16

"Italian Aperitivo with citrus flavours (Grapefruit, Orange, Lemon) and composed of various herbs and spices such as thyme, coriander elderflower and cloves.

06 & Tonic - 16

100% French vodka infused with Provencal rosé.

Mare & Tonic - 18

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

Butterfly Blue & Tonic - 20

100% Agave Blue Tequila infused with clementine peel, prickly pear and natural beetroot extracts.

Brandy & Tonic - 20

VSOP Organic Cognac by Maison Planat (Aged between 5 and 10 years in oak barrels).

Monkey 47 & Tonic - 20

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.

Non-alcoholic

The Iced Menu

Iced Coffee - 8
Iced Latte - 10
Vegan Iced Latte - 10

Enhanced and sweetened to your taste: Cane sugar, Orgeat, Vanilla, Hazelnut or Caramel.

Peach Iced Tea - 10
Earl Grey Tea, Peach Syrup, Strawberry, Mint

Jasmine Iced Tea - 10
Black tea, Jasmine syrup, Fresh raspberries

Fresh Homemade Juices

Orange, Lemon, Squeezed Grapefruit - 8

Mocktails

14

Passionata
Pineapple, Passionfruit, Fresh mint, Vanilla

Ginger Red
Raspberry, Peach, Apple, Ginger Beer

Vibrante Tonic
Vibrant Martini, Lemon, Peach Syrup, Tonic

Flo reale Mule
Martini Flo reale, Lemon, Jasmine Syrup, Ginger Beer

Aperitifs by the glass

Champagne (15 cl)

De Venoge, Cordon Bleu, Brut - 17

Rose Wines (15 cl)

Domaine Léoube, Love by Léoube, Côtes de Provence BIO - 12

Château Minuty, Rosé Or, Côtes de Provence - 14

White Wines (15 cl)

Château Rasque, Blanc de Blanc, Côtes de Provence - 12

Macon-Péronne, Domaine du Mont Epin, Bourgogne BIO - 13

Sancerre, Domaine Fournier, Les Belles Vignes - 14

Red Wines (15 cl)

Domaine des Entrefeaux, Crozes-Hermitage, Vallée du Rhône BIO - 12

Hautes Côtes de Beaune, Château de Melin, Bourgogne BIO - 14

Beers

Draft beer Carlsberg 25 cl - 8

Draft beer Carlsberg 50 cl - 14

L'Azuréenne Gold Bio - 9

L'Azuréenne Blanche Bio - 9

L'Azuréenne IPA Bio - 9

Corona - 9

Aperitifs

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

Softs

Vittel / San Pellegrino 50 cl - 4 100 cl - 9

Fever Tree Tonic / Ginger Ale / Tonic Mediterranean / Ginger Beer - 6

Coca / Coca Zéro / Perrier / Orangina / Sprite / Fuze Tea / Fanta - 7

Gangstar Premium Energy Drink - 7

Maison Benedetti's "organic" fruits juice: apple, pear, peach, apricot, tomato - 9

Starters to share

(or not)

Fish accras - 17
Chipotle mayonnaise

Sea Mezze - 31
Poilane bread, fish accras, fish rillettes, salmon gravlax,
hummus, octopus panko

Fish rillettes - 19

 White Sand asparagus - 22
Hollandaise Espuma, poutarge

Salmon gravlax - 26
Sugar beet

Home-made Foie gras - 28
Mango chutney

Sea food

Caviar KVR Paris - 51
30g

Fines de Claires oysters IGP n°3
per 6 - 24 / per 12 - 46

La spéciale oysters IGP n°2
per 6 - 34 / per 12 - 68

The Royal - 135
14 prawns, 12 whelks, 3 clams, 1 crab, 18 oysters, almonds

The Festival - 115
14 prawns, 12 whelks, 18 oysters, 3 prawns, 3 langoustines

Tasting plate - 35
3 oysters, 4 shrimps, 4 whelks

Plate of whelks, homemade mayonnaise - 13

Plate of pink prawns - 13

Scampi plate - 22

All our dishes are made on the premises from raw ingredients.
Allergenic products: see information available at reception.

Salads

Kale - 23

Crab & pomegranate, lemon juice, fresh herbs

Traditional Caesar salad - 25

Low-temperature grilled chicken, perfect egg, bacon

Breaded truffled brie - 26

Spinach shoot salad, figs & walnuts

Tartare & Ceviche

Provençale style beef tartare - 25

Prosciutto

Sea bream ceviche - 27

Tiger lick, pomegranate

Pasta & Risotto

 Tomato & stracciatella maniches- 26

Risotto poutarge & combawa - 34

Maniches with caviar - 39

Light lemon butter

Seafood maniches - 35

Scampi bisque

Exceptional pieces on arrival

Your choice of side dishes and sauces are included.

Chateaubriand 600g for 2, flambéed with cognac, morel sauce - 78

Sea bass 1.2kg in a salt crust or grilled for 2 people - 150

Lamb shoulder 1.5kg 7h confit with thyme for 2 people - 75

Grilled blue Lobster - 88

Meunière sole - 70

Grilled king lobster for 2 people - 265

Main Courses

Grilled octopus tentacles in a panko crust - 32
Caviar de houmous, huile de sesame & pois chiches fris

Wagyu Burger - 29
Bun from our Poilane baker, red onion jam, béarnaise sauce

Whole grilled sea bass for 1 person - 54
Salt crust - 57

Farm poultry supreme - 35
"Vin jaune" and porcini sauce

Lobster roll - 49 | Sup. KVR Caviar - 12
*Crunchy vegetables, red onion pickles, wasabi mayonnaise
French fries and salad*

Chateaubriand 220g beef tenderloin - 39
Morel sauce

Cod fish pave - 31
Provençale "rouille"

Garnishes

Lebanese rice - 9
Homemade French fries - 8
Joël Robuchon-style mashed potatoes - 14
Sucrine - 6
Snacked broccoli - 8
Pomegranate kale - 8
Hairy spinach - 8

All our dishes are served without garnish.

Sauces

4

Morels, Chimichurri, Béarnaise,
Virgin candied lemon and ginger

*Beef origin : France, Germany, Austria, Australia and the UK
Poultry : France origin*

Taxes and service included. Net prices in euros.

Desserts

- Generous île Flottante from our childhood - 12
- Banoffee in two textures, creamy caramel - 12
- Chocolate mousse "soufflée", strawberry sorbet, served warm - 12
- Pavlova, red fruits compote, vanilla chantilly, crunchy meringue - 14
- Brioche perdue, chocolate bread mousse, pecan ice cream - 14
- Exotic fruits tartare, coconut emulsion - 13

- Gourmet coffee and mignardises - 14
- Gourmet Champagne - 22

Desserts to share

- Generous île Flottante from our childhood for 2 - 20 for 3 - 28
- Beautiful profiterole, hot chocolate and vanilla ice cream for 2 - 21

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:

Kinder
Kit Kat
M&M's

...

1 scoop of ice cream - 2,5

2 scoops of ice cream - 4

La Fabrique Givrée Ice Creams and Sorbets

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 :

Senga Strawberry

Alphonso mango from India

Yellow lemon and Madagascar vanilla

Coconut and flower of salt

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

Macchiato - 4

Double Espresso - 7

Café Crème / Cappuccino - 7

Selection of teas from Le Palais des thés - 7

Nespresso coffee, Selection of teas from Palais des thés

Taxes and service included. Net prices in euros.

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

Alcohols & Digestifs

Whisky

Blended Scotch Whisky
Monkey Shoulder - 14
Johnny Walker, Black Label - 15
Chivas Regal 12 ans - 16

Single Malt Scotch Whisky
Cardhu 12 ans - 14
Kilchoman - 16
Glenfiddich 12 ans - 14
Glenfiddich 21 ans - 30
Balvenie 14 ans - 24
The Macallan 12 ans - 35

Bourbon - Kentucky Straight Whisky
Jack Daniels - 14
Bulleit - 14
Woodford Reserve - 16
Blanton's Single Barrel - 24

Whisky Japonais
Nikka From the Barrel - 16
Nikka Single Malt Miyagikyo - 18

Tequila

Patron Silver - 14
Patron Reposado - 16
Patron Anejo - 18
Patron El Cielo - 45
Don Julio Blanco - 14
Don Julio Reposado - 16
Don Julio 1942 - 45

Rhum

Diplomatico - 15
Bacardi 8 ans - 16
Fair XO - 16
Zacapa 23 - 25
Brugal 1888 - 18
Karukera Réserve Spéciale - 18
Isautier "Alfred" 12 ans - 30

Vodka

Belvedere - 14
Grey Goose - 14
Beluga - 18

Cognacs

Cognac Hennessy VS - 17
Cognac Hennessy XO - 32
Planat Bio VSOP - 22
Louis XIII - 250

Armagnac

Chateau de Laubade VSOP - 14
Château de Laubade XO - 28

Calvados Pays d'Auge

Christian Drouin VSOP - 14
Christian Drouin Hors d'Age - 28

Chartreuse

Yellow Chartreuse - 14
Green Chartreuse - 14
Green Chartreuse VEP - 28

Eaux de Vie

Maison Klipfel

Raspberry - 12
Pear - 12
Mirabelle plum - 12
Quetsch - 12
Kirsch - 12

Our Italian liqueurs

Elisir di Limoncello - 12
Grappa, il Moscato di Nonino - 12
L'Amaro Nonino - 12
Crème de Pistache, Paesano - 12

Our classic digestifs

(Get 27, Get 31, Baileys, Amaretto...) - 12