

Welcome to 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...



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Cocktails

Creations

18

Pimiento

Tequila Patron Silver, Liqueur Mandarine Napoléon, Lime, Passion, Agave, Jalapeno Pepper

Moonlight

Gin Bombay Sapphire, St Germain Liqueur, Lime, Cucumber, Tonic

Cherry Kiss

Grey Goose Vodka, Cherry Liqueur, Lime, Pineapple, Ginger

Summer Storm

Bacardi 4 Year Old Rum, Amaretto, Lime, Spicy Mango Syrup, Ginger Beer

Mezcalina

Mezcal, Cointreau, Agave, Lime, Grapefruit, Bitter Orange

Riviera Sunset

Aperol, Ginger, Lime, Blood Orange

Spritz

Starlino Spritz

Starlino Arancione, Peach liquor, Tonic, Prosecco

18

Rosato Spritz

Starlino Rosé, Peach liquor, Tonic, Moscato rosé

18

Italicus Spritz

Italicus, Fresh Mint, Grape Fruit, Prosecco

18

Spritz Royal

Chambord, Fresh Raspberry, Champagne

20

Classic Spritz

Apérol / Campari / St Germain / Limoncello

16

Classics

16

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

Gins & Tonic

Bombay Sapphire & Tonic

14

Famous English gin made from 10 plants from around the world, including liquorice, lemon zest, coriander seeds and almonds.

Citadelle & Tonic

14

French gin made from 19 different plants, including Moroccan coriander, French juniper, Mexican orange peel and Chinese liquorice.

Hendricks & Tonic

15

Scottish gin flavoured with rose and cucumber and 11 other different plants and herbs.

Sorgin & Tonic

16

French gin made from Sauvignon Blanc from the Bordeaux vineyards.

Baigur & Tonic

18

Vietnamese gin made from 16 aromatic plants and herbs, including lotus blossom, Buddha's hand, Dragon fruit and lemongrass.

Mare & Tonic

18

Spanish gin with Mediterranean flavours such as olives, thyme, rosemary and basil.

Monkey 47 & Tonic

20

German gin with 47 ingredients including hibiscus, jasmine, cranberry, pomelo, verbena, elderflower and spruce.

44°N Tonic

20

Our most local Gin !

French Gin, composed of various citrus fruits such as grapefruit and bitter orange, and aromatic plants such as jasmine, verbena, rose, immortelle, lavender, mimosa and Sichuan pepper.

All our Gin & Tonics are served with Fever Tree.

Non-Alcoholic

Mocktails

14

Passionata

Pineapple, Passion Fruit, Fresh Mint, Vanilla

Ginger Red

Raspberry, Peach, Apple, Ginger Beer

Vibrante Spritz

Martini Vibrante, Pamplemousse, Sparkling Alcool Free

Floreale Spritz

Martini Floreale, Cordial Ginger, Sparkling Alcool Free

Fresh Juices

8

Orange, Grapefruit or Lemon

Teas and iced coffees

Peach Ice Tea

Earl Grey Tea, Peach Syrup, Fresh Mint

10

Hazelnut Jasmine Ice Tea

Black Tea, Raspberry, Jasmine

10

Ice Coffee

8

Ice Latte

10

Vegan Ice Latte

10

All our Ice Coffees can be sweetened to your taste: Cane sugar, Vanilla, Hazelnut, Orgeat, Caramel.

Hot drinks

Espresso / Allongé

4

Hazelnut

4

Double Espresso

7

Café Crème / Cappuccino

7

Selection of teas from the Tea Palace

7

Cafés Nespresso, Selection of Teas from Le Palais des thés

Aperitifs by the glass

Champagne (15 cl)

Devaux Brut "Grande Réserve" 17

Rose Wines (15 cl)

Château Saint-Maur "Saint-M" Côtes de Provence, Cru Classé 12

Château Minuty "Rosé et Or" Côtes de Provence 15

White Wines (15 cl)

Château Saint-Maur "Saint-M" Côtes de Provence, Cru Classé 12

Macon, Domaine du Mont-Epin, Bourgogne 14

Sancerre, Domaine Chotard, Loire 16

Red Wines (15 cl)

Château Haut Selve, Graves, Bordeaux 12

Hautes Côtes de Beaune, Domaine Doudet-Naudin, Bourgogne 14

Beers

Draft beer Carlsberg 25 cl 8

Draft beer Carlsberg 50 cl 14

L'Azurée Gold Bio 9

L'Azurée Blanche Bio 9

L'Azurée IPA Bio 9

Corona 9

Aperitifs

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

Softs

Thonon / Vals 75 cl 10

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 'Organic' fruit juices: apple, pear, peach, apricot, tomato 9

OYSTERIA

Seafood bar

Spider crab ± 2kg direct from the Viviers of Saint Malo	79
Galician sea urchins, depending on availability, per 5 person	29
Shelled homemade rock crab	37
Plate of whelks, homemade mayonnaise	17
Plate of 8 pink prawns, gauge 20/30	24
Scampi plate, 5 pieces gauge 10/15	22
Plate of shellfish, clams & raw almonds, 11 pieces	16
Tasting plate 3 oysters, 4 shrimps, 4 whelks	25

OYSTERS : THE 3 SEAS

6 pieces | 12 pieces

The Normande		
Oysters Saint-Vaast from the gardens of Tatihou N°2	19	36
Oysters "Spéciales", l'Audacieuse N°2 🏆	23	45
Our Mediterraneans		
Etang de Thau oysters from Maison Scotto N°3	24	46
Camargue oysters from Maison Carteau N°3 🏆	34	66
The Vendéenne		
Oysters from La Maison Gillardeau N°2	30	59

SEAFOOD PLATTERS

The Croisette, 1 person 7 prawns, 6 whelks, 7 oysters, shellfish & clams	55
The Royal, 2/3 persons 14 prawns, 12 whelks, 1 crab, 17 oysters, shellfish & clams	145
The Festival, 2/3 persons 14 prawns, 12 whelks, 17 oysters, 4 langoustines, shellfish & clams	125

🏆 Gold medallist at the Paris Agricultural Fair 2024

Prix nets en euros, service compris.

Starters to Share (or not)

Seafood Mezze	34
<i>Oysteria prawns, scallop crudo & fried calamari</i>	
Fried calamari & tartare sauce	27
<i>Fresh and homemade</i>	
Home-sliced foie gras with tomato chutney	27
<i>Brioche bread</i>	
Frogs' legs in parsley sauce	32
<i>Starter</i>	42
<i>As main - served with baby new potatoes</i>	
Green asparagus, runny organic egg, grated fresh truffles 🍃	26
<i>Hollandaise sauce</i>	
Homemade rock fish soup	19
<i>Rouille, emmental, garlic & croutons</i>	
Scallop crudo	28
<i>Cucumber and lime marinade, Granny Smith</i>	
Caesar salad with free-range chicken	26
<i>Romaine, pancetta, egg, parmesan shavings, croutons</i>	
Caesar salad with Oysteria shrimps	29
<i>Romaine, pancetta, egg, parmesan shavings, croutons</i>	
Festival Signature Lobster salad	69
<i>Whole lobster, vanilla-roasted pineapple, green asparagus & mango emulsion</i>	

Caviar

Maison KVR Paris

30g	51
50g	95

All our dishes are homemade



Taxes and service included. Net prices in euros.

Fishes

The 3 fishes "Bouillabaisse" Festival Signature	65
<i>Homemade rock fish soup, sea bass, sea bream, red mullet, croutons & rouille</i>	
<i>Sup. 1/2 Lobster</i>	94
Fresh whole grilled squid	32
<i>Garlic & parsley</i>	
Sicilian style octopus	29
<i>Octopus, cherry tomatoes, Taggiasche olives, nasturtium capers and basil</i>	
Jewfish on a salt herb crust	28
<i>Champagne sauce</i>	
Grilled whole seabass for 1 person 600/800g	46
<i>1 side included</i>	
Sole "meunière" 600/800g	75
<i>1 side included</i>	
Grilled blue lobster 600/800g	95
<i>1 side included</i>	
Seabass / Seabream 1.2/1.5kg grilled	120
<i>2 sides included</i>	
Daily catch Wild depending on availability	
€13 / 100g	
<i>2 sides included</i>	

Pastas & Risotto

Oysteria's linguine	32
<i>Shellfish, garlic, cherry tomatoes, parsley & white wine</i>	
Sicilian style paccheri	31
<i>Sliced octopus, homemade tomato sauce, olives, basil & parmesan shavings</i>	
Lobster linguine	69
<i>Whole Lobster 600/800g roast with homemade bisque, chives</i>	
Creamy scallop and asparagus risotto	34
<i>Carnaroli, homemade lobster bisque</i>	

All our dishes are homemade

Taxes and service included. Net prices in euros.

Meats

Cheeseburger Festival with Ciabatta bread	32
<i>Burger 180gr, buratta, romaine, homemade Napolitaine sauce, french fries</i>	
Label Rouge farm poultry supreme with truffles	32
<i>Meat juice, truffle</i>	
Milanese	28
<i>Veal escalope, parmesan shavings</i>	
Heart entrecote	38
<i>Chimichurri sauce</i>	
7-hour lamb shoulder, oven-baked, for 2 persons	79
<i>Thyme, garlic & rosemary, meat juice</i>	
<i>2 sides included</i>	

Garnishes

Black rice	9
Fresh french fries	9
Homemade mashed potatoes (Truffle + 6€)	10
Linguine sauce : Napolitaine / Lobster homemade bisque / Butter	9
Romaine salad	6
Brocoletti stalks	10
Baby new potatoes	9

Child menu (Under 12 years old)

Steack haché ou filet poisson blanc, frites fraîches ou purée maison	16
2 boules de glace au choix	

All our dishes are homemade

Origin of our meats

Poultry supreme, beef burger, veal escalope, lamb shoulder French origin
Entrecote heart, Argentina origin

Taxes and service included. Net prices in euros.

Desserts

Baba Signature Festival	14
<i>Old Cuban rum, pineapple & whipped cream</i>	
Tiramisu	14
<i>Mascarpone Giovanni Colombo & Gianduja chocolate</i>	
Floating island	13
<i>Custard cream, almonds</i>	
Exotic fruit pavlova	14
<i>Mango, pineapple, mango ice cream & coconut whipped cream</i>	
Lemon tart	14
<i>Lemon, lime & Yuzu</i>	
Chocolate mi-cuit	14
<i>Vanilla ice cream</i>	
Crêpes Suzette	18
<i>Flambeed with Grand Marnier</i>	
Gourmet coffee and mignardises	16
Gourmet digestif and mignardises	22

All desserts are homemade by our pastry chef

Ice Cream & Sorbets

The scoop	4
Ice Cream : Dark chocolate, Salted butter caramel, Coffee, Vanilla, Pistachio, Rum-Raisin	
Sorbet : Strawberry, Mango, Yellow Lemon, Coconut	

All our dishes are homemade

Taxes and service included. Net prices in euros.

Discover our other locations!

La Maison Bellevue - Le Cannet Mediterranean Cuisine

Immerse yourself in Mediterranean authenticity in the heart of Le Cannet.

Let yourself be seduced by dishes prepared with fresh, local produce, inspired by the sunny flavours of the Mediterranean, in a warm atmosphere.

*Open daily for lunch
Monday to Saturday for dinner*



La Maison Bellevue



Le Moure Rouge - Cannes Palm Beach Local food

An idyllic, timeless setting...

A stone's throw from Pointe Croisette and Palm Beach.

Treat yourself to an unexpected experience in Cannes.

Reopening in spring 2025 with a host of surprises...



Le Moure Rouge



Spirits & Digestives

Whisky

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

Single Malt Scotch Whisky	
Ardhu 12 years	14
Kilchoman	16
Glenfiddich 12 years	14
Glenfiddich 21 years	30
Balvenie 14 years	24
The Macallan 12 years	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 years	30

Vodka

Belvedere	14
Grey Goose	14
Beluga	18

Cognac

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

Chartreuse Yellow	14
Chartreuse Green	14
Chartreuse VEP Green	28

Eaux de Vie

Maison Klipfel

Raspberry	12
Pear	12
Mirabelle plum	12
Quetsch	12
Kirsch	12

Nos digestifs italiens

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...) 11