

# Le Cabanon

PLAGE DU BUSE - Roquebrune Cap Martin - [plagedubuse.com](http://plagedubuse.com) - 04 93 83 33 93

## ≡ ENTREES ≡

**SALADE NIÇOISE DU CABANON 14.00€**  
Tomates, artichauts, poivrons, cébettes, basilic, olives, œuf, anchois\*, thon (3,4)  
*Pomodori, cetrioli, peperoni, cipolle, basilico, olive, uova, acciughe\*, tonno*  
Tomatoes, artichokes, capsicum, spring onions, basil, black olives, eggs, anchovies\*, tuna

**SALADE DE SEICHE 14.00€**  
Seiche, courgettes violon, tomates datterini, écaillés de parmesan (7,14)  
*Seppie, zucchini trombetta, pomodorini datterini, scaglie di parmigiano*  
Cuttlefish, trumpet zucchini, datterini tomatoes, shaved parmesan cheese

**SALADE DE POULPE TIEDE 17.00€**  
Poulpe, poireaux, panisses (14)  
*Polpo, porro, panissa*  
Octopus, leek, chickpea panissa

**LA CIAPPA DU CHEF SILVIO 15.00€**  
Pain au four avec burrata, tomates Piccadilly, basilic (1,7,12)  
*Ciappa con burrata, pomodori Piccadilly, basilico*  
Flat pizza bread with burrata cheese, Piccadilly tomatoes, basil

**TARTARE DE FASSONE 16.00€**  
Viande de bœuf Piémontaise, crème au parmesan, truffe d'été (7,12)  
*Carne di manzo Piemontese, crema al parmigiano, tartufo estivo*  
Piemontese beef, Parmesan sauce, summer truffles

## ≡ PASTA ≡

**SPAGHETTI VONGOLE 18.00€**  
Spaghettis frais aux vongoles (palourdes) (1,2,14)  
*Spaghetti alla chitarra, vongole veraci*  
Fresh spaghetti with clams

**GNOCCHETTI PESTO DE ROQUETTE 16.00€**  
Gnocchetti, pesto de roquette, parmesan, pignons, ail (1,7,8)  
*Chicche di patate, pesto di rucola, parmigiano, pinoli, aglio*  
Small potato gnocchi, rocket, parmesan and pine nuts pesto

**GNOCCHETTI AUX GAMBAS 19.00€**  
Gnocchetti gambas, gingembre, romarin (1,2,4)  
*Chicche di patate, gamberoni, zenzero, rosmarino*  
Small potato gnocchi, gambas, ginger, rosemary

**AGNOLOTTI DEL PLIN AUX 3 VIANDES 16.00€**  
Raviolis Piémontais à la blette, sauce 3 viandes, tomate, celeri, carottes, oignons (1,3,5,9,12)  
*Ravioli Piemontese, Carne di manzo, vitello e salsiccia, pomodoro, sedano, carote, cipolle*  
Ravioli stuffed with beef, veal and sausage, tomatoes, carrots, celery, onions

**PACCHERI HOMARD 26.00€**  
Fricassée de homard, tomates datterini confites, petits pois, menthe (1,2,12)  
*Astice, pomodori datterini confit, piselli, menta*  
Lobster with confit datterini tomatoes, green peas, mint

## ≡ POISSONS & VIANDES ≡

**THON DE MEDITERRANÉE 19.00€**  
Mi-cuit de thon, légumes de saison aromatisés à l'huile de noisette, menthe et citron vert (4,8,12)  
*Tonno mi-cuit, verdure di stagione, olio di nocciola, menta, limone verde*  
Semi-cooked tuna, seasonal vegetables, flavoured with hazelnut oil, mint, lime

**FRITTO MISTO MARE NOSTRUM 19.00€**  
Friture de poisson de Méditerranée (selon arrivée) (1,2,4,5,12,14)  
*Fritto misto del Mediterraneo (secondo disponibilità del mare)*  
Deep-fried Mediterranean mix seafood (upon availability)

**ESCALOPE MILANAISE 18.00€**  
Escalope de veau panée aux gressins de Mondovi (1,3,7)  
*Cotoletta di vitellone, impanata con grissini di Mondovi*  
Veal cutlet battered in Mondovi grissini crumbs

**TAGLIATA AUX HERBES LIGURES 20.00€**  
Viande de bœuf Piémontaise, herbes, légumes de saison (12)  
*Carne di manzo Piemontese, erbe aromatiche, contorno di stagione*  
Beef ribeye, herbs, seasonal vegetables

**BRANDACUJUN À LA MONÉGASQUE 19.00€**  
Morue, pommes de terres, capres, persil, pignons, tomates (4,8,12)  
*Baccala, patate, capperi, prezzemolo, pinoli, pomodori*  
Dry cod, potatoes, capers, parsley, tomatoes

## ≡ DESSERTS ≡

**MOELLEUX AU CHOCOLAT 8.00€**  
Moelleux au chocolat, glace vanille (1,3,7,12)  
*Cremoso al cioccolato, gelato alla vaniglia*  
Chocolate lava cake, vanilla ice cream

**TIRAMISU À L'ITALIENNE 8.00€**  
Biscuit Pavesini, mascarpone, marsala, café, cacao (1,3,7)  
*Pavesini, mascarpone, marsala, caffè, cacao*  
Pavesini, mascarpone, marsala, coffee, cocoa powder

**CREMINO FRUITS ROUGES 8.00€**  
Cremino, coulis de fruits rouges (3,7)  
*Cremino, coulis di frutti di bosco*  
Cremino, red berries, coulis

**GATEAU DU JOUR 8.00€**  
*Dolce del giorno*  
Dessert of the day

**SORBET CITRON DU BUSE 7.00€**  
*Sorbetto al limone*  
Lemon sorbet

## ≡ MENU BAMBINO ≡

**Pates Bolognaise + glace fleur de lait et chocolat (1,3,5,7,9,12) 11.00€**  
*Pasta fresca alla bolognese + gelato fior di latte e cioccolato*  
Bolognese pasta + cream and chocolate ice cream

**Hamburger, frites + glace fleur de lait et chocolat (1,3,5,7,9,12) 11.00€**  
*Hamburger con patatine fritte + gelato fior di latte e cioccolato*  
Hamburger, french fries + cream and chocolate ice cream

\* Sur demande - *Su richiesta* - On demand  
Prix nets, taxes et service compris - *Prezzi netti, tasse e servizio inclusi* - Net prices, taxes and service included

Produits allergènes, *Allergeni*, Allergens :  
(1)Gluten, *Glutine*, Gluten - (2)Crustacés, *Crustacei*, Shellfish - (3)Oeufs, *Uova*, Egg - (4)Poissons, *Pesce*, Fish - (5)Arachides, *Arachidi*, Peanuts  
(6)Soja, *Soia*, Soya - (7)Lait, *Latte*, Milk - (8)Fruits à coque, *Frutta a guscio*, Nuts - (9)Céleri, *Sedano*, Celery - (10)Moutarde, *Senape*, Mustard  
(11)Sésame, *Semi di sesamo*, Sesame seeds - (12)Sulfites, *Solfiti*, Sulphites - (13)Lupin, *Lupino*, Lupin - (14)Molusques, *Molluschi*, Molluscs