

LUNCH
From 12.30pm to 3.00pm

• **LE JARDIN** •
SALADS AND CRUDITES

Creamy burrata * 24
fresh cut tomatoes, olive oil,
balsamic vinegar and fresh basil leaves

Crunchy sunny vegetables * 28
assortment of crudities to share

Riviera Salad 25
like a Niçoise salad

Fritto of calamari 26
we latins love this dish in the shade of the oak tree

Grilled squid 'en robe des champs' 27
authentic souvenirs of Sicilian fishermen

The soup of the Mama, like a minestrone 24
pasta, vegetables, perugino sausage, pistou sauce, stock
The South!



• **RAW AND MARINATED, SPIRIT OF A CEVICHE** •
FROM THE MIDDLE & THE EARTH

Simply seared beef on the wood fire, sour seasoning 29

Bonito fish with herbs from the garrigue and citrus 24



PIZZA ON THE PIZZA OVEN

L'azuréenne * 22
vegetarian recipe, mesclun salad
to share

A typical Tradition 22
The pissaladière of the South of France

LE JARDIN
DU MARTINEZ

• **SENSATIONAL** •

Fondue 'bouillabaisse' 120
For two people
Seasonal shellfish and fish, rouille sauce, vegetables
The Riviera at your table to share



• **POTTERY OVEN** •
IN A SPIRIT OF A TANJIA

Traditional confit lamb 32

Poultry, seasoned with lemon and olives 29

Seasonal vegetables * 29
cooked Barigoule-style



• **THE GRILL, ON A VOLCANIC STONE** •
Side dish and sauce of your choice

French beef 39

Fish fillet, catch of the day 44



• **HOTDOG BURGER** •

As a beef kefta, sweet and sour vegetables, 34
perfumed Jardin sauce
fresh French fries or green salad

Net price - Cheque payment not accepted - Thank you for your understanding
We invite you to signal to the Maitre D any allergies or dietary restrictions
* Vegetarian dish
☞ All dishes are 'home-made' - Beef origins: France / Spain



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DINNER
From 7.30pm to 10.30pm

#JardinDuMartinez

• **COOKED IN A TANDOORI OVEN** •
Side dish and sauce of your choice

Shrimp skewer with pistou of the garrigue 35

Lamb skewer caressed with herbs 32



• **SAUCES** •

Iode Black : squid ink, ginger, lemon
V.O.: béarnaise with red wine
Coral: beetroot mayonnaise
Zestes: virgin sauce



• **ADDITIONAL SIDE DISH** • 9

Seasonal vegetables with olive oil from Liguria
Quinoa with ratatouille and tender herbs
Fresh French fries
Mashed potatoes
Green salad
V.O. rice



• **DESSERTS** •

Raspberry and Sicilian pistachio 14
Soft chocolate tartlet 14
Flambé limoncello baba 14
Ice cream and sorbets 14
Coffee with pastry lollipops 14
Seasonal fresh fruit platter 22