



Le Restaurant

Opening hours

**Every evening from 7 pm to 9 :30 pm
(except Monday – weekly closure)**

**All our fishes are from
Poissonnerie Giacosa in Cagnes sur Mer.**

**All our meats come from
the Boucherie des Boulevards in Cagnes sur Mer.**

Taxes and services included

Net prices in Euros

Payments accepted:

Cash, Visa, Mastercard, American Express



LE CAGNARD

A La Carte

First Act:

Local fish cooked in salt, cucumber, red fruits	31€
Mackerel, fennel, lemon leaf	25€
Vegetable garden, truffled soil	27€
Tapioca, summer vegetables	23€

Second Act:

Beef, carrot, nasturtium	44€
Vegetables in Romertöpf, coconut oil, basil, arugula	32€
Sea bass, bell pepper, anchovies	40€
Cagnard-style Vitello Tonnato, capers, Delicatesse potatoes	46€



LE CAGNARD

Final Act :

Assortment of matured cheeses	24€
Apricot, ginger, rosemary	21€
Strawberries and elderflower	20€
Herbs, lemons, and pine	19€



Le Petit Ecu

Tapioca, summer vegetables

Mackerel, fennel, lemon leaves

Sea bass, bell peppers, anchovies

Apricot, ginger, rosemary

Mignardises

60€

This menu is exclusively served from Monday to Thursday

Taxes and service included

**The prices of all our menus are excluding
drinks and changes and are per person**

**For any table exceeding 7 guests,
and unless a choice is made 48 hours in advance,
the choice of menu is made for the entire table**



LE CAGNARD

Le Festin des Templiers

Tapioca, summer vegetables

Mackerel, fennel, lemon leaves

Sea bass, bell peppers, anchovies

Vegetables in Romertopf, coconut oil, basil, arugula

Herbs, lemons, pine

Apricot, ginger, rosemary

Mignardises

80€

Taxes and service included

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LE CAGNARD

Le Régal du Château

Tapioca, summer vegetables

Mackerel, fennel, lemon leaves

Vegetable garden, truffled soil

Sea bass, bell peppers, anchovies

Vegetables in Romertopf, coconut oil, basil, arugula

Beef, carrot, nasturtium

Herbs, lemons, pine

Apricot, ginger, rosemary

Strawberries and elderflower

Mignardises

120€

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Le Jardin des 5 Sens

Vegetal Menu

Served in 4 courses
According to the Chef's inspiration

65€

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