

Sushi Bar

Maki 6 PIECES

VEGGIE Cucumber and avocado Yuzu kumkuat	12€
RED LABEL SALMON Wasabi	14€
PACIFIC RED TUNA Cream cheese with chives	16€

Nigiri 2 PIECES

RED LABEL SALMON Wasabi	8€
PACIFIC RED TUNA Wasabi	8€
SWORDFISH Shiso Miso saké	8€
GUNKAN SCALLOPS Spicy scallop tartar	9€

Sashimi 4 PIECES

served with a julienne of crispy vegetables and ponzu sauce

RED LABEL SALMON	14€
SWORDFISH	14€
PACIFIC RED TUNA	16€
ASSORTMENT OF 16 PIECES 48€ Mix of Salmon, Tuna, Swordfish, Shrimp Ama Ebi, Trout egg and Scallops	

California Roll 8 PIECES

SNOW ROLL Salmon Cream cheese Lemon zest	22€
TUNA SWEET CHILI Avocado Teriyaki sauce Spicy sauce Chive Fried onions	24€
SPICY DRAGON ROLL Spicy salmon Avocado Cucumber Jalapeño Yuzu kosho spicy	26€

Crispy Roll 8 PIECES

served with yuzu / jalapeños sauce

FRIED SNOW ROLL Salmon Cream cheese Sauce Teriyaki	22€
CRISPY SALMON Salmon Avocado Spring onion	24€
CREVETTE EBI TEMPURA Honey ginger Green Tobiko Avocado Cucumber	26€

Signature Roll 8 PIÈCES

CITRUS SWORDFISH Salmon Avocado Sriracha Lime and Yellow Lemon Jalapeños Mayonaise yuzu Ponzu	26€
SPICY SCALLOPS WITH THAI BASIL Salmon Avocado Sriracha Thai Basil Orange Tobko Egg	28€

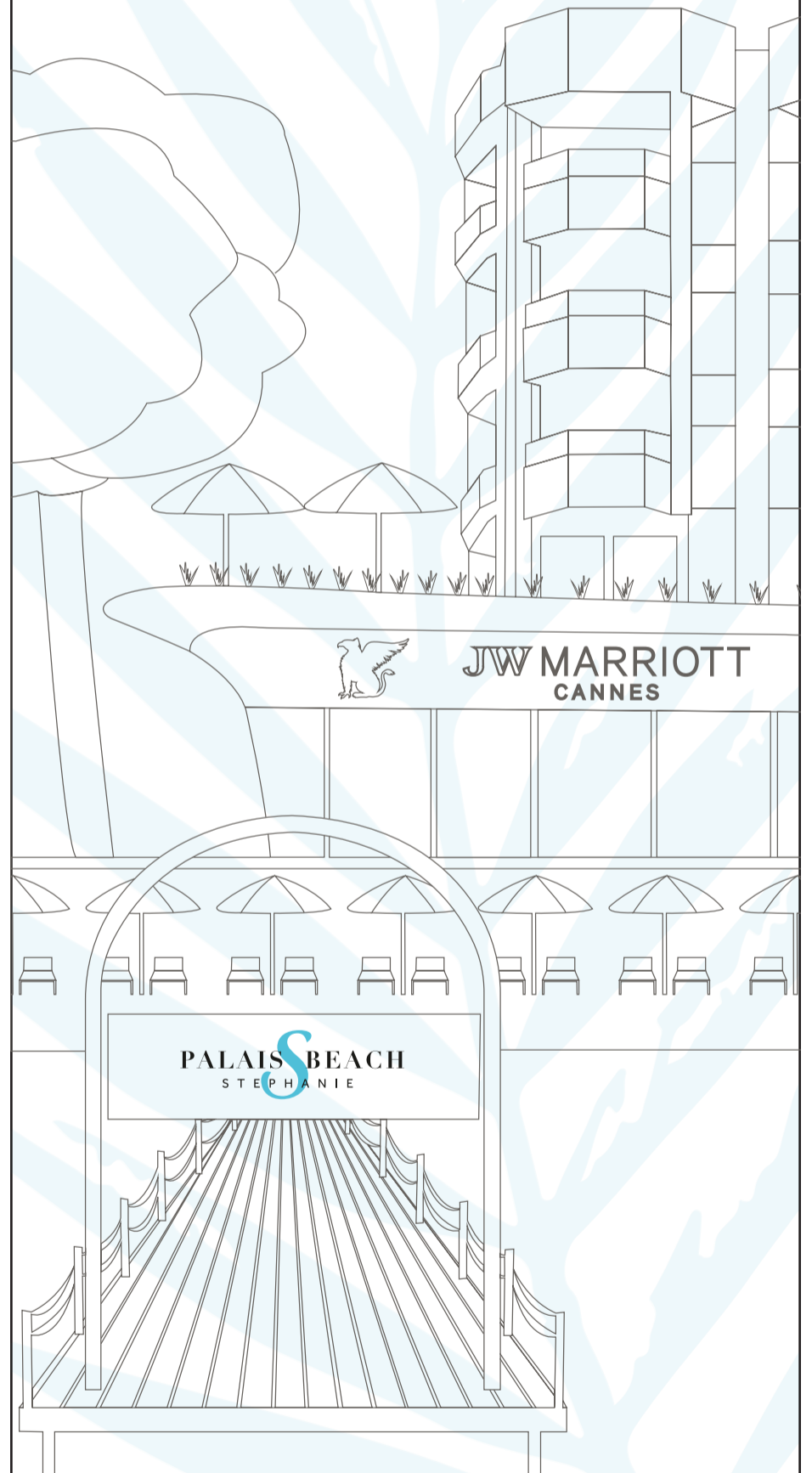
Les plateaux

SUSHI SET 6 PIÈCES Nigiri salmon Nigiri tuna Swordfish Gunkan spicy tuna Gunkan salmon tartar Avocado tulip with trout roe	18€
ROCK'N'ROLL 14 PIÈCES 4 Dragon Spicy 4 Tuna spicy 3 Maki Cucumber 3 Maki Avocado	28€
TASTING 26 PIÈCES 8 Crispy Salmon 8 Dragon Spicy 6 Maki Tuna 2 Nigiri Salmon 2 Sashimi Salmon	60€
STÉPHANIE 50 PIÈCES Nigiri Maki California Roll Signature Futo-maki Sashimi	110€

PALAIS BEACH

STEPHANIE

Menu



@PALAISSTEPHANIEBEACHCANNES

50 BOULEVARD DE LA CROISSETTE | 06400 CANNES
04 92 99 52 82

To share

MINI SARDINES WITH VIRGIN OLIVE OIL Crispy focaccia and AOP butter	19€
FRESH GUACAMOLE PREPARED AT YOUR TABLE Avocado, lime, coriander, red onions, fresh chilli and homemade gluten free tortillas	21€
SECRETO N°7 - 80G Unique product, Galician rib eyes prepared as dry-cured ham	36€
CEREAL CRUSTED FRIED WILD JUMBO With tartar sauce	38€
BURRATA FROM PUGLIA - 500G Grilled vegetables with pesto and pine nuts	38€
FRENCH CAVIAR ON ICE Blinis and Isigny cream	99€

Starters

NICOISE SALAD MADE IN OUR OWN WAY Raw vegetables, taggiasche olives, semi-cooked fried tuna, soft-boiled egg, anchovies and edamame	26€	17€	<i>Main Starter</i>
ORGANIC QUINOA SALAD WITH MANGO AND CHILLI VINAIGRETTE Spinach, avocado, pineapple, pomegranate, edamame and red cabbage	26€	17€	
CAESAR SALAD WITH FREE-RANGE CHICKEN Romaine lettuce, rosemary focaccia «croûtons», anchovies, Grison meat and Pecorino	28€	18€	
SALMON HEART GRAVELAX FLAVOURED WITH COMBAWA AND PASSION FRUIT Mini blinis and Isigny cream	22€		
BURRATA FROM PUGLIA - 125G Grilled vegetables with pesto and pine nuts	24€		
CARPACCIO OF SWORDFISH FLAVOURED WITH CITRUS AND VANILLA	24€		
TUNA TARTAR, FLAVOURED WITH YUZU AND WASABI Fresh herbs, strawberries, green apple coulis and arugula	24€		
CEVICHE OF SEA BREAM Marinated in Dashi, lime and lemon, fennel, coriander, dill, pomegranate, avocado, red onions	28€		

Pasta and rice

PENNE ALL'ARRABBIATA WITH FRESH BASIL	25€
LINGUINE WITH SEAFOOD	29€
CREAMY RISOTTO WITH PARMESAN, FRESH SALMON TARTAR AND LIME	31€
LINGUINE WITH GAMBAS, REDUCED JUICE AND GREEN ASPARAGUS	32€
SEASONAL VEGETABLE BENTO BOWL Sautéed vegetables, avocado, beef heart tomato, wakame, asparagus, pineapple, mini corn, fried shimeji, kiwi	26€
HANAMI SALMON BENTO BOWL Marinated with ponzu, shiso leaf, avocado, edamame, wakame, coleslaw, cooked beet, fried onions	26€
GRILLED SALMON BENTO BOWL Avocado, fried shimeji, brown mushrooms, edamame, coleslaw, fried onions	28€
GRILLED SWORDFISH BENTO BOWL Coconut milk sauce, avocado, fried shimeji, brown mushrooms, edamame, coleslaw, fried onions	29€

Pitchoun's Up to 14 years old

THE LITTLE BURGER or SEARED SALMON SLICES or ROASTED CHICKEN BREAST with A SCOOP OF ICE CREAM	22€
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ASK FOR OUR GLUTEN-FREE BREAD



100% HOMEMADE
GUARANTEED FRESH PRODUCTS



ORIGIN OF OUR MEAT :
FRANCE & GERMANY



A CARD WITH THE ALLERGENS IS AT
YOUR DISPOSAL



TAXES AND SERVICE INCLUDED

Catch of the day

GROSS WEIGHT : 14€ PER 100G

*Our catch of the day is wild and from sustainable artisanal fishing
Our farmed bass and sea bream come out of the aquaculture farm of Cannes*

ACCORDING TO AVAILABILITY :
SEABREAM, SEABASS, JOHN DORY, TURBOT, SOLE ...
Grilled, in a salt crust or cut into Sashimi (only for sea bass and sea bream)

Our fish are served whole, cut in front of you and served with a virgin sauce

Fish

PAN SAUTED CALAMARI IN A LIGHT PARSLEY SAUCE	29€
OCTOPUS GRILLED ON EMBERS	39€
GRILLED SEA BREAM	48€
GRILLED SEA BASS	48€
SMALL GRILLED TURBOT	58€
SALMON TATAKI WITH PLUME SESAME Asparagus, zucchini, daikon and ponzu sauce	29€
TUNA TATAKI MARINATED WITH GRILLED SESAME Crispy vegetables and miso sauce	31€
FRIED RED TUNA "TONKATSU STYLE" Japanese salad with coleslaw and tonkatsu sauce	31€

Meat

BEEF TENDERLOIN TARTAR KNIFE CHOPED The classic prepared in front of you	34€
CHEESEBURGER AND HOMEMADE BASIL SAUCE	34€
CRYING TIGER THÁI-STYLE BEEF TAGLIATA	38€
250G GRILLED BEEF TENDERLOIN WITH PEPPER SAUCE	42€
MILANESE STYLE VEAL CHOP	45€

Side Dish

SUCRINE SALAD	6€
ARUGULA SALAD WITH PARMESAN SHAVINGS AND SUN-DRIED TOMATOES	7€
VINEGAR RICE WITH GRILLED SESAME	8€
OVEN-ROASTED POTATOES WITH GARLIC AND ROSEMARY	8€
PAN-FRIED SAUTED FRESH SPINACH	8€
CRUNCHY FRENCH FRIES	8€
SOFT EGGPLANT, SWEET SOY SAUCE AND SESAME	8€
SEASONAL VEGETABLES FLAVOURED WITH BASIL	8€
GNOCCHI WITH TRUFFLE CREAM	10€

Sharing Desserts

SNICKERS STYLE COOKIE WITH VANILLA ICE CREAM	19€
SLICED SEASONAL FRUIT PLATTER FOR 2/3 PEOPLE	55€

Desserts

SCOOP OF HOMEMADE ICE CREAM OR SORBET	5€
OUR SELECTION OF DESSERTS SERVED ON A TRAY <i>Desserts made by Steve Moracchini elected chef of the year at Gault et Millau</i>	14€
GOURMET COFFEE	17€
TRIO OF ARTISANAL MOCHIS WITH GREEN ICED TEA	17€
OUR JW CHEESECAKE WITH SEASONAL FRUITS	19€
PLATE OF SLICED SEASONAL FRUITS	21€