

## COIN SUSHIS

### - Our selections -

#### SUSHI SET - 18 (6 PCS)

3 salmon nigiri, 3 seared salmon nigiri with teriyaki sauce

#### SUNSET - 24 (10 PCS)

4 crunchy salmon rolls, 3 avocado cream cheese maki, 3 salmon nigiri

#### ROCK'N ROLL - 34 (14 PCS)

4 spicy dragon rolls, 4 tuna rolls, 3 avocado shiso maki, 3 cucumber shiso maki

#### PLATEAU DÉGUSTATION - 75 (26 PCS)

8 shrimp tempura rolls, 8 spicy dragon rolls, 6 spicy tuna maki, 2 sashimi, 2 salmon nigiri

#### PLATEAU STÉPHANIE - 150 (50 PCS)

Nigiri, maki, California rolls, signature rolls, futomaki, sashimi

### - Sashimi 4pcs -

#### SAUMON D'ÉCOSSE - 16

#### DAURADE ROSE - 16

#### THON ROUGE - 18

#### KISEKI SET - 32 (8 PCS)

2 salmon, 2 tuna, 2 sea bream, 1 tuna tataki, 1 salmon tataki, goma dare sauce

### - California Roll 8pcs -

#### CRUNCHY SAUMON - 28

Fried salmon, cucumber, spicy sauce, tobiko

#### DRAGON SPICY - 30

Salmon, avocado, cucumber, spicy sauce, yuzu sauce, Japanese shichimi spice

#### SWEET TUNA - 28

Thon rouge, avocat, oignon frit, ciboulette, sauce teriyaki  
Red tuna, avocado, fried onion, chives, teriyaki sauce

### - Crispy Roll 8pcs -

Servi avec sa sauce yuzu kosho

#### CRISPY SAUMON - 26

Salmon, avocado, teriyaki sauce

#### FRIED SNOW SAUMON - 24

Cream cheese (St Môret), salmon

### - Signature Roll 8pcs -

#### RAINBOW ROLL - 32

Ponzu rice, cream cheese, avocado, tuna, salmon, red sea bream, goma dare sauce, teriyaki sauce

#### EBI TEMPURA ROYAL - 32

Breaded ebi shrimp, spicy honey ginger, cucumber, orange tobiko, trout roe

### - Nigiri 2pcs -

#### SAUMON D'ÉCOSSE - 8

#### THON ROUGE - 10

#### DORADE ROSE - 8

### - Maki 6pcs -

#### CONCOMBRE & AVOCAT SHISO - 14

#### SAUMON D'ÉCOSSE & AVOCAT - 16

#### THON ROUGE ÉPICÉ - 12

### - Salades -

#### SALADE CAESAR AU POULET FERMIER - 30

Crisp little gem lettuce, free-range chicken, aged Parmesan, golden croutons, fried onions, and a light anchovy cream with Espelette pepper

#### BURRATA, AUBERGINE MISO & FRAISES - 26

Burrata center, roasted eggplant glazed with white miso, fresh strawberries, toasted pecans, and Thai basil oil

#### SALADE DE HOMARD BLEU - 43

Blue lobster, kale, green mango, avocado, fresh raspberries, pickled ginger, and a passion fruit-sesame dressing

#### SALADE KALE & MIZUNA - 26

Kale and fresh mizuna with avocado, kumquats, cucumber, toasted almonds, and Parmesan, dressed in a wasabi vinaigrette and herb oil

#### SALADE DE BETTERAVES & LABNEH - 24

Roasted beets, labneh with sumac, crushed pistachios, and date vinegar

### - Caviars -

#### CAVIAR OSSETRA ROYAL - 30 G - 150

#### CAVIAR OSSETRA ROYAL - 50 G - 250

Served with traditional condiments, sour cream and blinis

### - Starter & to share -

#### BRIK AU TARTARE DE CRABE BLEU & ŒUF COULANT - 25

Crispy pastry shard, blue crab tartare, black garlic mashed potatoes, lemon-caper condiments, egg yolk, and house-made harissa

#### CRUDO DE LOUP DE CANNES & LABNEH - 28

Thinly sliced local sea bass, labneh, sesame emulsion, fresh pomegranate, and toasted pistachios

#### CRAB ROLL - 35

Toasted brioche bun, crab, yuzu mayonnaise, avocado, pickles, lime zest

#### LOBSTER ROLL - 44

Toasted brioche bun, blue lobster, yuzu mayonnaise, avocado, pickles, lime zest

#### TARTARE DE THON ROUGE À LA HARISSA DOUCE - 29

Hand-cut bluefin tuna, cucumber, preserved Beldi leman gel, fried capers, and a crisp sourdough tuile

#### TATAKI DE SAUMON - 28

Seared salmon, yuzu-passion fruit marinade, white miso, and candied kumquat

#### POULET FRIT CORÉEN - 24

Korean crispy chicken, glazed with gochujang sauce and sesame seeds

#### MINI BAOS AU POULET (3 PIÈCES) - 29

Steamed bao buns, glazed chicken, miso eggplant, mint-coriander mayo, and pickles

#### MINI TACOS AU SAUMON OU CRABES - 27

Tempura nori tacos, with salmon or spicy crab, avocado, and yuzu kosho

### - Meat & Poultry -

#### TARTARE DE BŒUF TRADITION (PRÉPARÉ À TABLE) - 34

Carefully selected beef, classic seasoning, fresh-cut fries, and a green salad

#### SMASH BURGER - 35

Double smashed beef patties, cheddar, burger sauce, toasted bun, fresh-cut fries, and pickles

#### TAGLIATA DE BŒUF - 46

Seared beef, then sliced, served with fresh fries, house green sauce, shallot condiment & smoked sweet pepper, finished with fresh herbs & fleur de sel

#### PASTILLA D'AGNEAU CONFITE - 36

Slow-confit lamb shoulder with "mendiant" dried fruits, spiced jus, an herb salad, and fennel pickles with sumac

#### COMME UN VITELLO - 38

Pink veal served cold, honey-glazed carrots, pickles, black grape gel, reduced veal jus, toasted almonds

### - Fish & Shellfish -

#### POULPE CONFIT PUIS SAISI - 38

Confit octopus, then seared, with a tomato-miso stew and lemony chickpeas

#### LOUP DE CANNES RÔTI SUR PEAU - 45

Crisp fennel, green apple and shiso, with a briny dill oil broth

#### SAINT-PIERRE AU MISO - 48

Poached fish fillet in a coconut-miso broth, with seasonal vegetables

#### SAUMON CROUSTILLANT AU CARAMEL SOJA - 34

Salmon in a golden crust, sweet corn cream, fresh raspberries, and ginger gel

### - Pasta, Rice & Wok Dishes -

#### FETTUCCINE AU HOMARD BLEU - 52

Fresh pasta with blue lobster, in a rich tarragon bisque

#### PAD THÁI (CREVETTES OU VÉGÉTARIEN) - 36/32

Stir-fried rice noodles with tamarind sauce, egg, peanuts, pickled chilies, and fresh herbs

#### RISOTTO AU LOUP DE CANNES - 38

Creamy Arborio rice, confit fennel, Parmesan, sea bass tartare, lemon condiment, herb oil, and samphire

#### UDON AU BŒUF & MISO - 34

Udon noodles with stir-fried beef, soy, ginger, crisp vegetables, and a Parmesan-miso emulsion

**PALAIS BEACH**  
STEPHANIE

🌱 VEGETARIAN | 🌾 GLUTEN FREE

MENU SIGNED BY CHEF KEAVEN Y DEBOURGE  
PRICE IN EUROS. TAXES AND SERVICE INCLUDED | ORIGIN OF OUR MEAT : FRANCE & GERMANY  
A CARD WITH THE ALLERGENS IS AT YOUR DISPOSAL  
PALAIS STÉPHANIE BEACH | 50 BOULEVARD DE LA CROISSETTE, 06400, CANNES | +33 (0)4 92 99 52 82