


MENU



STARTERS

Vegetables marinated in lemon thyme with fresh herbs.....	9,00€
Fresh squid cooked with tomato and rosemary, candied peppers.....	9,00€
Vinegar artichoke and tuna rilette with chives.....	9,00€
 Pea, feta, croutons and smoked breast crispy salad, cold velvety peas, mint, light cream with black curry.....	11,00€


LARGE SALADS

Selection of meze.....	17,00€
Sea bass ceviche with raspberry, new onions, beans and basil.....	16,00€
Conchiglioni salad with mint pesto, feta, cucumber and pink radish.....	16,00€
The bufala mozzarella and its crumble with olives, tomatoes and roasted peppers, raw ham, arugula.....	17,00€

DISHES

Dish of the day meat.....	22,00€
Dish of the day fish.....	24,00€
Creamy mascarpone risotto with asparagus and arugula pesto chicken.....	20,00€
Half-cooked swordfish, sesame sauce, wild rice, tomato and zucchini virgin sauce.....	25,00€
 Veal filet mignon and panisses with southern scents (black olive kalamata, piquillos, chives, candied lemon) and Greek yogurt with fresh herbs.....	26,00€
 Bass filet and panisses with scents of the south (black olive kalamata, piquillos, chives, candied lemon) and Greek yogurt with fresh herbs.....	26,00€

DESSERTS

Dessert of the moment.....	9,00€
Chocolate mousse infused with tonka bean, creamy dulcify and cocoa biscuit.....	9,00€
Apricot and thyme compote, honey-infused mousse, pine nut biscuit.....	9,00€
Raspberry confit with basil, light vanilla mascarpone cream and soft lemon zest.....	9,00€
Fruit salad.....	8,00€
Gourmet coffee.....	9,00€
 Panna cotta vervain, crisp Viennese pepper biscuit, fresh fruits of the moment in textures.....	9,50€

MENU SIGNATURE 1 ÉTOILE



BY COLINE FAULQUIER

Starter, main course and dessert - 40,00€



COLINE FAULQUIER

Regards Café celebrates its 10th anniversary in 2023. This anniversary is an opportunity to join forces with one-star chef Coline Faulquier to create new fine and colorful recipes, specially designed for the place steeped in history, art and of gastronomy.

The Chef makes it a point of honor to cook dishes prepared with good fresh products only from Provence and around the Mediterranean, just like our Chef Rémy Frimaudeau who rigorously selects his producers in order to have the best products.

YOUR REVIEW



CHILDREN'S MENU

Main course + dessert + drink(-12 years).....	16,00€
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The prices displayed are inclusive of taxes and service.

Open Tuesday to Sunday 10am-5pm
Privatization of the restaurant during the day and evening - 04 96 17 40 45