



The Cantemerle table



Benjamin Bourgoïn, a passionate and committed chef for whom passing on the love of the product is a given.

He enjoys a generous and gourmet cuisine based on fresh, seasonal produce, mostly sourced locally.

"Because there is no good cuisine without good products," said Paul Bocuse, he rigorously selects his producers.

As a lover of Niçoise cuisine, his inspiration naturally comes from a mixture of land and sea.





1986 – 2026: 40 years of shared happiness

Forty years ago, an adventure began here, between these light-filled walls and this Provençal garden.

Since then, the seasons have passed, the tables have been set,
Glasses were raised... and you were always there.

It is thanks to you, to your loyalty, to your smiles, to these moments of life entrusted to our house, that Le Cantemerle has been writing its history for four decades.

To celebrate this anniversary together, we have created two menus:

40th Anniversary Menu - €40

Starter, Main Course and Dessert symbolized by  on the menu

Birthday Menu — €65

Set menu with only one choice, no changes possible

From the bottom of my heart,
thank you for making Cantemerle what it is today.





BIRTHDAY MENU €65



Amuse-bouche



Shellfish ravioli with mixed vegetables,
minute fumes



Lamb shoulder and foie gras in brioche,
lamb jus and seasonal vegies



Grand Marnier Frozen Soufflé



Petits fours

Price inclusive of VAT in Euros – Service Included

LA CARTE

Starters

 Marinated peppers Niçoise style, toasted homemade focaccia	9€
 Stuffed Niçoise vegetables, basil coulis	14€
 Homemade pissaladière, shavings of Iberian charcuterie	14€
Cream of green asparagus, soft-boiled egg	15€
Purple artichoke salad with anchovies and parmesan shavings	17€
Caesar salad with chicken or grilled sea bream fillet	19€/23€
Sea bream tartare with preserved lemon and herbs	23€
Assortment of Niçoise tapas to share (2 people)	23€
Semi-cooked foie gras from the Southwest, seasonal fruit chutney	24€






Main courses

 Roasted Challans chicken supreme, homemade mashed potatoes	22€
Confit lamb shoulder in brioche, pan-seared foie gras, jus	36€
Aubrac beef fillet, shallot confit in red wine, homemade mashed potatoes	38€
Cod loin, "merda di can" with sobrassada	25€
 Sea bream fillet, Provençal vegetable bayaldi	27€
King prawns in parsley sauce, Provençal vegetable bayaldi	42€
  Carnaroli risotto with green asparagus and rocket	26€
Cote de boeuf (approximately 1.2kg) – serves 2 served with homemade fries, ratatouille and beef jus	130€
Whole oven-roasted fish (depending on availability) – serves 2 garnished with vegetable bayaldi and virgin sauce	115€



Net price, service included. Our beef, poultry and pork and goat meat are born, raised and slaughtered in France.

Deserts

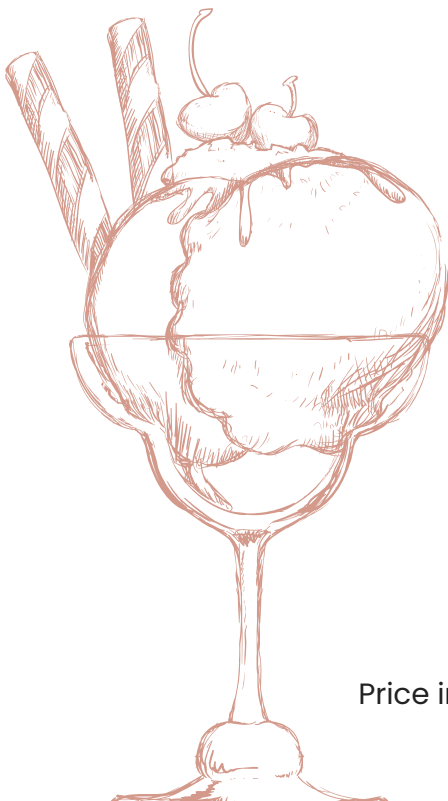
	Carros strawberries Melba style	14€
	Strawberry and bergamot iced finger	14€
	Red fruit infusion in a grapefruit syrup	14€
	Intense chocolate	14€
	Lemon meringue pie	14€
	Selection of matured cheeses	16€



Artisanal ice cream

Madagascar
Vanilla,
Dark Chocolate,
Grand Marnier
Coffee

Strawberry
Lemon
Mango
Raspberry
4€ / piece



Price inclusive of VAT in Euros - Service Included

Our favorite producers

Flavien Falchetto

Fisherman in a small boat from Cros de Cagnes, 06

Flavour of Azure

Fruits and vegetables in Val de Cagnes, 06

Aemme

Selected Italian products, Imperia, Italy

Breads and Tradition

Jean Kircher, Miller and Baker

Azure Snow

Artisan ice cream maker, 06 Nice

Solange's Table

Breeder and Butcher, Aubrac Beef, Aveyron

The White Feather

Egg Producer, Vence, 06

Coquillages Giol

Oyster and mussel producer, Tamaris Bay, La Seyne-sur-Mer, 83



LIST OF ALLERGENS

Marinated peppers Niçoise style, toasted homemade focaccia	Cereals
Stuffed vegetables from Nice, basil coulis	Cereals, Milk, Egg
Homemade pissaladière, shavings of Iberian charcuterie	Fish, Cereals
Cream of green asparagus soup, soft-boiled egg	Mustard, Milk
Purple artichoke salad with anchovies and parmesan shavings	Milk, Mustard
Caesar salad with chicken or grilled prawns	Fish, Mustard
Sea bream tartare with preserved lemon and herbs	Pisces
Semi-cooked foie gras from the southwest, seasonal fruit chutney	Cereals
Aubrac beef fillet, homemade mashed potatoes and red wine jus	Milk
Roasted Challans chicken supreme, homemade mashed potatoes	Milk
Confit lamb shoulder in brioche, pan-fried foie gras, rich jus	Cereals, egg, milk
Grilled rib of beef (approximately 1.2kg) for 2 people.	Milk
Whole fish, virgin sauce	Pisces
Two cod, "dog shit" at the overflow	Fish, Milk, Cereals
Sea bream fillet, Provençal vegetable bayaldi	Pisces
Large prawns in parsley, bayaldi of Provençal vegetables	Pisces,
Carros strawberries Melba style	
Strawberry and bergamot iced finger	milk, cereals, egg
Absolutely chocolate	milk, cereals, egg
Lemon meringue pie	milk, cereals, egg
Red fruit infusion in a grapefruit syrup	
Assortment of artisanal ice creams or sorbets.	milk
A plate of matured cheeses, local honey and mixed salads.	milk