

# Menu



ANNEX  
CANNES

## — DA CONDIVIDERE —

 **Pizza Margherita 24€**

*Margherita pizza*

**Friture de calamars 29€**

*Fried calamari*

  **Pimientos de Padrón & chèvre râpé 15€**

*Padron peppers & grated goat cheese*

**Pata negra Bellota & focaccia au romarin 42€**

*Pata negra Bellota & rosemary focaccia*

## — ANTIPASTI —

 **Burrata, tomates confites & roquette 19€**

*Burrata, candied tomatoes & arugula*

**Caesar du chef - Poulet 24€**

*Chef's Caesar salad with chicken*

 **Insalata di mare 29€**

*Seafood salad*

 **Tartare de loup 29€**

*Sea bass tartare*

 **Minestrone 19€**

*Minestrone soup*

 **Carpaccio de gambas rouges 44€**

*Red prawns carpaccio*

**Carpaccio de bœuf Signature 25€**

*Signature Beef Carpaccio*

## FRUTTI DI MARE & CAVIAR

Nos plateaux de fruits de mer sont composés d'huîtres Gillardeau 

*Our seafood platters are made with Gillardeau oysters*

 **6 Huîtres 35€**

*6 oysters*

 **PLATEAU CORAIL**

**6 Huîtres - 6 Crevettes - 6 Bulots 79€**

*6 oysters - 6 shrimps - 6 whelks*

 **PLATEAU ROYAL ANNEX**

**12 Huîtres - 12 Crevettes - 12 Bulots - 1 Homard 190€**

*12 oysters - 12 shrimps - 12 whelks - 1 lobster*

**CAVIAR OSCIÈTRE** *Acipenser Gueldenstaedtii* 50g 150€



## — PASTA & RISOTTO —

 **Raviolis ricotta & épinards 26€**

*Ricotta and spinach ravioli*

  **Risotto safran & stracciatella 27€**

*Saffron and stracciatella risotto*

 **Gnocchis au gorgonzola & noix 25€**

*Gnocchi with gorgonzola and walnuts*

**Paccheri au ragoût du Chef 26€**

*Paccheri with Chef's stew*

**Spaghetti au homard 59€**

*Lobster Spaghetti*

## — PESCI —

 **Pêche du jour *selon arrivage***

**Loup - Sole 150€/kg**

*Catch of the day, depending on availability*

*Sea bass - Sole*

 **Dos de loup, petits légumes & purée 44€**

*Sea bass fillet, vegetables and mashed potatoes*

 **Gambas géantes, petits légumes & purée 45€**

*Giant prawns, vegetables, and mashed potatoes*

## — CARNI —

**Cheeseburger de bœuf Wagyu, sauce du chef (France) 32€**

*Wagyu beef (France) cheeseburger with its chef's sauce*

**Noix d'entrecôte Black Angus prime 350g (Argentine) 39€**

*Black Angus prime rib-eye 350g (Argentina)*

**Cotoletta alla milanese (France) 34€**

*Milanese-style veal cutlet (France)*

**- Toutes nos viandes sont accompagnées de pommes de terre rôties -**

*All our meats are served with roasted potatoes*

### - PURÈ -

 **Classique 8€**  
*Mashed potatoes*

 **Jalapeño 12€**  
*Jalapeño*

### - PICCOLI -

**Frites *ou* Pommes de terre rôties 8€**  
*French fries *or* Roasted potatoes*

  **Broccolis *ou* Fenouil rôti 12€**  
*Broccoli *or* Roasted fennel*

 **Végétarien**  **Vegan**  **Gluten free**

**Prix nets, toutes taxes comprises - Les chèques ne sont pas acceptés**

*Net prices, all taxes included - Checks not accepted*

# Dolci

 Tiramisu 9€

*Tiramisu*

  Panna Cotta tropical 12€

*Tropical panna cotta*

  Glace maison du jour 12€

*Homemade ice cream of the day*

   Sorbetto citron 10€ - vodka 15€

*Lemon sorbet with optional vodka*

 Tarte fine aux pommes, caramel & chantilly 12€

*Thin apple tart with caramel and whipped cream*

  Glace maison à partager (2/3 personnes) & ses accompagnements 24€

*Homemade ice cream to share (2/3 people) & its accompaniments*



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