



Restaurant
Les Vieux Murs
sur les Remparts
du vieil Antibes

LA CARTE DE METS

Appetizers

€

Cream of peas flavoured with mint, fried Duck Liver, light cream

18

Crab soup, diced celery and dill, slightly garlicky fried bread

18

Home-made Duck Liver terrine, hazel nut crunchy, salad with walnut oil

20

Crumb of Crab, green apple, nut, diced celery, lemon cream

22

Seafood salad, asparagus, scampi, Saint-Jacques, citrus oil

35

Large French green asparagus of "Alpilles", steam cooked, hollandaise sauce

37

Morels mushrooms risotto with green asparagus, reduced juice

50

Fish

€

Sea perch, braised fennel, chickpea flour, lemon aroma

23

Turbot cooked on the bone, mashed peas, lettuce, topping the "French"

26

Arrival from "Baliste" boat, artichoke Barigoule, juice of Sherry

29

Day Fishing, grilled or roasted or steamed, served with vegetables or risotto
(John Dory, Sea Bass, Sea Bream, Whiting, Red Pandora, Red Mulletts ...)

12 €100 grs

Meat

€

Chicken Breast "organic", asparagus, mashed chickpeas, thyme juice

25

Beef fillet "Rossini" style, Home-made mashed potatoes, morels mushrooms cooked like a
stew

36

Prices are net – Tax and service included.

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