

Ouvert tous les jours
de 12h00 à 22h30

Au Comptoir des Sables

Open everyday
from 12.00pm until 10.30pm

STARTERS

Pan-seared foie gras on brioche bread, seasonal fruits, and porto sauce	26
Saumon gravlax mariné à l’aneth, sauce à l’ancienne, pickles de chou rouge	24
Caesar salad with smoked salmon Romaine lettuce, parmesan, cherry tomatoes, croutons, Caesar dressing	23
Caesar salad with crispy chicken Romaine lettuce, parmesan, cherry tomatoes, croutons, Caesar dressing	21
Sea bass ceviche, kaffir-infused coconut milk, mango wedges and spices	19
Crispy breaded Saint-Marcellin cheese, organic honey, and seasonal fruits	19
Organic butternut « velouté » with citrus and roasted organic pumpkin seeds	15
Mixed salad: tomatoes, organic salad, red onions, olives	15

PASTA

Linguine pasta with cream and smoked salmon	24
Homemade mushroom ravioli, forest sauce	22
Linguine pasta Bolognese	20
Linguine pasta Neapolitan	18

WINES SELECTION

White Wine	75CL
AOP Côtes de Provence « Domaine Gavoty »,Grand Classique	39
AOP Côtes de Provence Château Minuty « M de Minuty »	44
AOP Chablis La Chablisienne « Cuvée les Vénérables », Vieilles Vignes 2019	69
Red Wine	
AOP Côtes de Provence Château Minuty « M de Minuty »	44
AOP Côtes de Provence Château de Brégançon, Cru Classé « Cuvée La Réserve »	47
AOP Saint-Emilion Grand Cru « Château La Croix Montlabert » 2020	89
Rosé Wine	
IGP Côtes de Provence « Bastide Saint-Antoine »	36
AOP Côtes de Provence Château Minuty « M de Minuty »	44
AOP Côtes de Provence Château Minuty « Cuvée Prestige »	49

FISH

Lightly seared scallops, green pea « purée », sweet potato chips	29
Seared sea bass fillet, organic caramelized fennel with rusty tips and roasted bok choy	28
Roasted salmon on a mini potato cake, wilted spinach and «verde» cream	26

MEATS

Herb-crusted loin of lamb, organic parsnip « purée », glazed vegetables, short juice	39
Beef fillet, truffle « purée », Pomme Anna and foie gras sauce	36
Guinea fowl suprême cooked at low temperature, chickpea « purée », yellow wine sauce, and morel mushrooms	28
AC Cheeseburger, french fries and organic salad Romaine lettuce, burger sauce, 180g beef steak, tomato, cheddar, Malossol pickle	25

DESSERTS

Cheese selection and organic salad, nuts and grapes	14
Milk chocolate pods filled with peanut praline	13
Lemon with a red fruit heart	12
Chocolate lava cake with vanilla ice cream	12
Granny Smith apple cheesecake	11
Fresh seasonal fruit salad	10
Sorbet or ice cream (2 scoops of your choice) Vanilla, chocolate, coffee, pistachio, strawberry, lemon, coconut, mango	6

A menu with allergens is available, as well as the origin of meats: France & Germany
The vintages of wines are subject to change
Alcohol is dangerous to your health, consume in moderation
Smoking and vaping are prohibited inside the establishment
Net prices in euros, all taxes and services included.

Au Comptoir des Sables
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