

AROUND THE WORLD CORNER

- Starters -

S GUACAMOLE MINUTE – 19 vg sg
Prepared in front of you, gluten-free artisanal tortillas

S BURRATA STRACCIATELLA – 24 v sg
Seasonal confited mushrooms, figs, arugula, walnuts

SARDINE LA GUILDIVE – 19
Oil-packed sardines, soft focaccia

SEA BREAM CEVICHE – 26 sg
Sea bream, leche de tigre, beet pickles, lychee cream, tabasco

FRIED SQUIDS – 27 sg
Lime mayo

SHRIMPS TACOS – 26
Corn tortillas, shrimps, guacamole, red cabbage, pico de gallo, mint-lime sauce

BEEF TACOS – 24
Corn tortillas, shredded beef, guacamole, red cabbage, pico de gallo, mint-lime sauce

CAESAR SALAD – 28
Iceberg lettuce, chicken breast, focaccia croûtons, parmesan cheese, cherry tomatoes, egg, fried onions, Caesar dressing

SNACKED SCALLOPS – 24 sg
Mashed celeriac, citrus balsamic reduction

- Pasta & Risotto -

PUMPKIN RISOTTO – 26 v sg
Pumpkin «purée», sautéed seasonal mushrooms, crushed hazelnuts, parsley

RISOTTO WITH SCALLOPS AND TRUFFLE – 39 sg
Scallops, black truffle shavings

S LOBSTER FETUCCINE – 52
Lobster, olives, tarragon, candied lemon, bisque

GNOCCHI GORGONZOLA – 24 v
Pears, walnuts

- Meats -

BEEF FILLET 200G – 48 sg
Pommes fondantes, basilic, olives, tomates confites

S SMASH BURGER – 36
Bun, ground beef, cucumber pickles, cheddar, homemade sauce

MALAYSIAN CHICKEN – 38 sg
Malaysian chicken, peanut butter sauce, coconut milk, fried rice.

- Fishes -

GRILLED KING PRAWN – 42 sg
Confited fennel, seaweed butter

S GRILLED OCTOPUS – 42 sg
Chermoula, ginger carrot variation

S COD FLAVOURED WITH A BAHIA RECEIPE – 38 sg
jalapeño pickles, coconut milk, peppers, tomatoes, coriander, lime

STÉPHANIE BOWL RAW OU GRILLED – 34
Salmon, vinegared rice, avocado, edamame, coleslaw, mango, wasabi balls

WHOLE GRILLED SEA BASS 600G – 44 sg
Prepared in front of you

- Kids - up to 12 years

SEARED SALMON SLICES – 19

CRISPY CHICKEN – 19

TOMATO SAUCE PASTA – 19 vg

S : SIGNATURE DISHES | VG: VEGAN | V: VEGETARIAN | SG: GLUTEN-FREE | ALL OUR SUSHI IS GLUTEN-FREE (EXCLUDING SOY SAUCE)

PRICE IN EUROS, TAXES AND SERVICE INCLUDED
ORIGIN OF OUR MEAT : FRANCE & GERMANY
A CARD WITH THE ALLERGENS IS AT YOUR DISPOSAL

PALAIS STÉPHANIE BEACH
50 BOULEVARD DE LA CROISSETTE, 06400, CANNES | +33 (0)4 92 99 52 82

JW Marriott Cannes

PALAIS BEACH
STÉPHANIE

SUSHI CORNER

- California Roll 8p -

S DRAGON SPICY – 28
Salmon, avocado, cucumber, spicy sauce, yuzu sauce, chives, japanese shichimi spice

SWEET TUNA – 26
Red tuna, avocado, fried onion, teriyaki sauce

SNOW ROLL – 20
Salmon, cream cheese, lime zest

- Signature Roll 8p -

CRAB RAINBOW – 30
Crab, yuzu mayo, tomato, lettuce, carrot, avocado, salmon, tuna, trout egg

ESPADON FLASH – 28
Swordfish tartare, onion, lemon juice, bell pepper, Espelette mayo, mango, swordfish flash

S EBI TEMPURA ROYAL – 28
Breaded shrimp, avocado, cucumber, spicy honey ginger, orange tobiko, trout egg

- Crispy Roll 8p -

CRISPY SAUMON – 24
Salmon, avocado

FRIED SNOW – 22
Salmon, cream cheese

- Nigiri 2p -

SCOTTISH SALMON – 6

RED TUNA – 8

SWORDFISH WITH MISO – 8

- Sashimi 4p -

SCOTTISH SALMON – 12

RED TUNA – 14

TUNA/SALMON TATAKI DUO – 16

- Maki 6p -

SCOTTISH SALMON, AVOCADO – 13

RED TUNA SPICY, CHIVES – 14

CUCUMBER AVOCADO YUZU SHISHO – 10 VG

- Trays -

SUSHI SAUMON 6 PIECES – 16
3 salmon nigiri, 3 salmon flash nigiri

ROCK'N ROLL 14 PIECES – 28
4 dragon spicy, 4 sweet tuna, 3 avocado maki, 3 cucumber maki

S DÉGUSTATION 26 PIECES – 60
8 ebi tempura, 8 dragon spicy, 6 tuna spicy maki, 2 salmon nigiri, 2 salmon sashimi