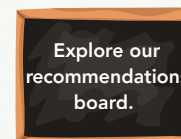




WHAT'S ON THE MENU? ♥



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TO SHARE

Basque Platter: 36-month aged ham and Espelette pepper pâté €12

Eggplant caviar and homemade focaccia 9€

Pissaladière Tatin Style €16

Niçoise panisse and aioli 8€

STARTERS

Main courses are available for an additional €10

Italian-style beef carpaccio €12

Frog legs with garlic and parsley €13

Herring, potato salad with oil dressing, Roscoff onion, and wine vinegar €11

Gorgonzola, arugula, and roasted fig bruschetta €11

MAIN COURSES

Fish and small shore crab soup, Sète-style rouille €24

Saithe loin with coconut curry cream €22*

Roast female duckling with fresh grapes €22*

Large Basque salad: lettuce, burrata, tomatoes, pesto, and Basque cured ham €22

Grilled sirloin steak with crushed peppercorn sauce €23*

Seasonal vegetable risotto €22

*All main courses are served with two sides: salad / homemade fries / vegetables / pasta

We prepare our dishes exclusively with fresh, raw, locally sourced ingredients, harvested seasonally from our vegetable garden.
We would like to thank our dedicated producers and artisans..

CHILDREN'S MENU

Chicken nuggets & fries or kids' pizza + ice cream €12

DESSERTS

Cheese platter €7

LOU BRESIL 8€

Shortcrust pastry, chocolate-hazelnut brownie filling, hazelnut praline core, dark chocolate whipped ganache, roasted hazelnuts.

LEMON €8

Shortbread crisps, Syracuse IGP lemon cream, lemon-infused madeleine biscuit, airy lemon mousse, lemon whipped ganache

HOMEMADE DESSERT €7

Check the chalkboard menu.

AFFOGATO €8

Vanilla ice cream, espresso, slivered almonds

Nougat glacé with red berries coulis from Silvain €7



Check out our
ICE CREAM MENU



For allergen information,
please consult our staff.

Service and VAT included.