



PALM BEACH

Lounge Beach Bar Restaurant

Brient Beach

intoline : 06 90 35 99 06
www.palmbeachspm.net

Les Salades / Salads

La verte du jardin <i>Green garden salad</i>	5 €
La César / <i>Cesar salad</i> :	
Classique / <i>classic</i>	9 €
Poulet / <i>chicken</i>	12 €
Gambas / <i>shrimp</i>	15 €
L'éventail de tomates & mozzarella al pesto <i>Tomatoes & mozzarella al pesto</i>	13 €
la salade de chèvre chaud sur toast et miel <i>goat cheese salad over toast with honey</i>	15 €
Salade chaude de mérrou à l'huile d'olive & pignons de pin <i>Hot grouper salad, olive oil & pine seed</i>	15 €
Salade de saumon fumée et sa crème d'aneth <i>Smoked salmon salad with dill cream</i>	17 €
Salade de magret fumé, foie gras & pommes de terre sautées <i>Smoked duck breast salad, toast of « foie gras » & sauted potatoes</i>	18 €

Les Entrées / Starters

La douzaine d'escargots au beurre d'ail <i>Escargots in garlic butter (x12)</i>	12 €
Le gaspacho de tomates & basilic <i>Tomatoes & basil gaspacho</i>	8 €
Le cocktail de gambas & mangue <i>shrimp cocktail with fresh mango</i>	14 €
Le camembert rôti au thym <i>Roasted camembert with thyme</i>	15 €
La tarte fine de tomates fraîches & chèvre <i>Sliced fresh tomatoes and goat cheese pastrie</i>	13 €
Les Saint Jacques poêlées à l'huile de truffe & roquette tiède <i>Justed panfried sea scallops cooked in tuffle oil & arrugula salad</i>	15 €
Le foie gras maison <i>Homemade foie gras pate</i>	16 €

Les Tartares & Carpaccios

Tartare de boeuf aux noisettes coupées au couteau <i>Fresh cut beef tartar whith walnuts</i>	18 €
Tartare de mahi-mahi aux agrumes <i>Mahi-mahi tartar with citrus fruits</i>	16 €
Tartare de thon à la tahitienne <i>Coconut milk and lime tuna tartar</i>	17 €
Carpaccio de boeuf aux copeaux de foie gras <i>Beef carpaccio with thin slices of foie gras</i>	18 €
Carpaccio de saumon aux baies rose <i>Salmon carpaccio</i>	16 €

Les Plats Traditionnels Viandes / Meats

Carré d'agneau au romarin <i>Roasted rack of lamb with rosemary</i>	23 €
La côte de boeuf de 500 grammes sauce poivre <i>One pound beef rack</i>	24 €
L'émincé de volaille à la forestière <i>Creamy mushroom chicken breast</i>	19 €
Le filet de boeuf aux morilles <i>Beef filet with morels sauce</i>	24 €
La fameuse bavette roulée au chèvre <i>The famous flank steak rolled with goat cheese</i>	21 €
Le mignon de porc au jerk <i>Pork tenderloin with jerk sauce</i>	19 €

Poissons / Fishes

Le mi-cuit de thon en croûte de sésame, sauce créole <i>Half cooked tuna steak with sesame & créole sauce</i>	19 €
Le filet de mahi-mahi en écailles de saint jacques, sauce safran <i>Mahi-mahi fillet, scales of sea scallops and saffron sauce</i>	23 €
Le filet de mérrou au beurre citron <i>Grouper fillet with lime & butter sauce</i>	19 €

Les Brochettes / Kebab

Boeuf grillé sauce poivre <i>Grilled beef & pepper sauce</i>	22 €
Duo de gambas & saint jacques à l'ail <i>Garlic jumbo shrimps & sea scallops duo</i>	23 €
Duo de poulet & gambas au curry <i>Chicken & jumbo shrimp duo with curry sauce</i>	22 €
Duo de thon et mahi-mahi sauce créole <i>Tuna & mahi-mahi duo with créole sauce</i>	21 €
Mixe de thon, mahi-mahi, gambas & saint jacques <i>Mix of tuna, mahi-mahi, jumbo shrimp & sea scallops</i>	24 €

Asiatique

Poulet / <i>Chicken</i>	16 €
Boeuf / <i>Beef</i>	17 €
Gambas / <i>Jumbo shrimp</i>	19 €
Porc / <i>Pork</i>	18 €
Teriaki, Sauce Thai, Coco curry ou Brocolis <i>Teriaki, Thai sauce, Coconut and red curry or brocolis</i>	

Tex-Mex

(served with rice)

Quesadillas (boeuf ou poulet / <i>beef or chicken</i>)	16 €
Burritos (beef or chicken / <i>boeuf ou poulet</i>)	16 €
Chili con carne	16 €

Pastas

Sauce tomates & basilic <i>Tomatoes & basil sauce</i>	13 €
Aux gambas flambées au cognac <i>With jumbo shrimps flambéed with cognac</i>	17 €
Aux saint jacques & curry <i>With sea scallops & curry sauce</i>	18 €

Sashimi & Maki

(served with ginger, japenese seaweed & soy sauce)

Sashimi : saumon, thon, mahi ou mixte <i>Salmon, tuna, mahi or mixte</i>	16 €
Maki : saumon, thon, mahi ou mixte <i>Salmon, tuna, mahi or mixte</i>	18 €
Assortiment de sashimi & maki <i>Mix plate of sashimi & maki</i>	18 €

Snack

(served with french fries or salad)

Club sandwich	9 €
The salmon club	12 €
Hamburger	9 €
Cheeseburger	10 €
Bacon goat cheese burger	12 €
Chicken burger	9 €
Chicken cheese burger	10 €
Chicken goat cheese burger	12 €
Mahi-mahi burger	12 €

Menu Enfant

11 euros

(served with 1 soda & 1 ice cream)

Nuggets
Blanc de poulet
Mérou beurre citron

Les Champagnes

- LAURENT-PERRIER BRUT** coupe 8 € 59 €
Vibrant with vanilla and butter aromas with zesty fruit flavors & lively acidity
- LAURENT-PERRIER ROSE** 110 €
Whole-grain toast & a hint of orange peel mark this firm, full-bodied rosé
- DOM PERIGNON** 279 €
Minty graphite accent to the aroma, with a citric edge on the palate. This is tight and crisp on the finish
- CRISTAL LOUIS ROEDERER** 550 €
Elegant, offering citrus, pastry, biscuit and hazelnut notes enmeshed in the creamy texture. Great structure

Vins Maisons

verre 4 € bout. 18 €

- ST ROCH-LES-VIGNES Côtes-De-Provence**
Light & refreshing, with good berry & dried cherry flavors
- CHARDONNAY SERAME**
Supple, juicy and very buttery, with an intriguing floral note
- PINOT GRIGIO ZONIN Italia**
Fresh & lively with floral & peach aromas & a delicate mineral flavor that adds dimension
- WHITE ZINFANDEL WOODBRIDGE California**
Dried cherry and watermelon flavors dominate this well-made wine
- CABERNET SAUVIGNON SERAME**
Full-bodied & muscular, with ripe flavors of dark plum, cassis & French roast
- PINOT NOIR ROPITEAU**
Velvet with red & blackberry character, ending with firm tannin structure & vibrant acidity

Vins Blancs

- CÔTES DU RHÔNE PARALLELE 45** 20 €
Juicy & bright, with tasty lemon verbena, grapefruit rind & floral notes and a light, fresh finish
- MONKEY BAY SAUVIGNON Marlborough - New Zealand** 22 €
Lemon & grass flavors have very good depth, with fragrant guava & mineral finish
- RIESLING LES MURAILLES** 28 €
Graceful, mouthwatering Riesling, beautifully balanced & lingering on the finish
- SANCERRE LES BARONNES ½ bout.** 16 €
- SANCERRE LES BARONNES** 31 €
Forward, with plump pink grapefruit, white peach & salted butter notes
- CHARDONNAY NAPA VALLEY ROBERT MONDAVI California** 37 €
Vibrant, with creamy oak, spicy pear, citrus & hazelnut, ending with a complex aftertaste
- POUILLY-FUISSE VIGNES ROMANES BOUCHARD ½ bout.** 23 €
- POUILLY-FUISSE VIGNES ROMANES BOUCHARD** 45 €
A round, with honeysuckle & ripe apple flavors It's balanced, with a clean finish

Vins Rosés

- CHÂTEAU LA COSTE Côteaux d'Aix-En-Provence** 20 €
A vinous rosé, with good berry & dried cherry flavors. Smoky, mineral finish
- CHÂTEAU PAMPELONNE Côtes-De-Provence** 25 €
- MAGNUM CHÂTEAU PAMPELONNE Côtes-De-Provence** 55 €
- JEROBOAM CHÂTEAU PAMPELONNE** 135 €
Good, clean rosé, with a coppery color & flavors of dried cherry & sage
- CLOS BEYLESSE Côtes-De-Provence** 31 €
- MAGNUM CLOS BEYLESSE Côtes-De-Provence** 65 €
Fresh and juicy offers light strawberry and watermelon flavors with lemon acidity
- CHÂTEAU SALETES Bandol** 35 €
- MAGNUM CHÂTEAU SALETES Bandol** 80 €
- JEROBOAM CHÂTEAU SALETES Bandol** 162 €
Seductive, with a lovely coppery color & concentrated dried cherry & raspberry flavors

Vins Rouges

- CÔTES DU RHÔNE MONREDON** 20 €
Lovely fruit with black cherries, black currant & fresh aromas from the earth
- YELLOW TAIL SHIRAZ South Eastern Australia** 21 €
Soft, ripe & appealing for its fruit flavors, finishing with a thin veil of firm tannins
- CHÂTEAU RICAUD Bordeaux Supérieur** 21 €
Silky and refined, with medium body and plenty of mineral and currant character
- DONA PAULA ESTATE MALBEC Lujan de Cuyo - Argentina** 25 €
Solid, with a juicy core of red plum, raspberry & red licorice flavors & floral notes on the finish
- MEDALLA REAL CABERNET SAUVIGNON SANTA RITA Valle del Maipo - Chile** 27 €
Broad-shouldered, with lots of tobacco, currant paste & loam notes & a muscular structure
- LA CREMA PINOT NOIR Sonoma Coast - California** 38 €
Forest floor, spicy cherry, cinnamon, and Allspice aromas and flavors
- CHÂTEAUNEUF-DU-PAPE ½ bout.** 21 €
- CHÂTEAUNEUF-DU-PAPE** 42 €
Bright & racy, with lots of red & black cherry fruit, graphite, licorice & sweet spice flavors
- CHÂTEAU BELGRAVE ½ bout.** 31 €
- CHÂTEAU BELGRAVE** 59 €
Black cherries & black currants, medium body, moderate tannin, & a soft, silky mouthfeel