

# Plates to share ... or not

**GRATIN OF SEAFOOD WITH GRANA PADANO  
FLAMBÉED WITH COGNAC**  
6 oysters, 3 prawns, 3 langoustines, mussels, scallops, razor shells

39.00 €



Gratin of Seafood



**THE FARANDOLE OF THE SEA**  
smoked salmon gravlax, Pan fried seafood  
(razor shell, mussels, clams) warm octopus salad,  
bunch of prawns, 2 oysters.

32.00 €

Farandole of the Sea

26.00 €

**PIRATE'S PLATE  
FLAMBÉED WITH PASTIS**

beautiful pan-fry of prawns, octopus tentacle,  
crab, mussels, clams, razor shell, calamari,  
langoustines, king scallops with garlic  
and parsley flambéed at your table



Pirate's Plate

**THE FISHERMAN'S TAPAS BOARD**  
8 prawns, Salmon gravlax, 2 oysters

18.00 €

**THE SHEPHERD'S TAPAS BOARD**  
Mixed of Italian cured meat and mozzarella burrata

18.00 €

**SPLENDID LAND AND SEA TAPAS BOARD**

32.00 €

Land and Sea Tapas

Net prices - service included / non-contractual photos

«Le petit mentonnais» **Formula** 19.90 €

The appetizer + main course of your choice + coffee with dessert selection or dessert of the day

Parents terrible's **Menu** 29.90 €

The appetizer + starter of your choice + main course of your choice + coffee with dessert selection or dessert of the day

Starters

The chef's dishes

## Traditional aperitifs

Pastis 51, Ricard, Henri Bardouin 3 cl	4.00 €	La coupe de Prosecco 12 cl	7.00 €
Martini, Suze, Porto, Campari 6 cl	6.00 €	La coupe de champagne, 12 cl	10.00 €
Le Muscat de Beaumes de Venise 10 cl	7.00 €	Louis Roederer brut premier	
Whisky, Vodka, Gin, Rhum, Tequila 6 cl	8.00 €	Le Kir Royal au champagne, 12 cl	10.00 €
appetiser on the house		Louis Roederer brut premier	
Kir au vin blanc,	5.00 €		
black currant, blackberry, peach, raspberry 12 cl			

## Hot drinks served with a macaron

Café expresso, noisette, décaféiné	2.30 €
Café crème, chocolat, thé, infusions	3.50 €
Cappuccino, chocolat ou café viennois	4.00 €

## Fresh drinks

Draught blonde beer	25 cl 4.00 €	50 cl 7.00 €
Draught white beer	25 cl 4.50 €	50 cl 8.00 €
Sirup and water : grenadine, strawberries, lemon, peach, orgeat 33 cl		2.00 €
Diabolos sirup of your choice with lemonade 33 cl		3.00 €
Fruits juices : orange, pineapple, apple, mango, guava		3.80 €
Sodas : coca, coca zéro, orangina, tonic, perrier, ice tea		3.80 €
Still or sparkling minerals water 75 cl		5.50 €

Net prices - service included / non-contractual photos  
alcohol abuse is dangerous for health, consume with moderation



# Les Enfants Terribles



« Rien n'est plus sérieux  
que le plaisir »

Jean Cocteau  
✱

Menton

www.lesenfantsterribles-menton.com

f Les enfants terribles de Menton

## soft Cocktails

35 cl 6.50 €

**Le Guadeloupe** fresh orange juice, pineapple and guava  
**Le Marie-Galante** mango and guava juice, mango sorbet  
**Le Mentonnais** fresh orange and lemon juice  
**Virgin mojito** lime, lemonade and brown sugar

## Cocktails with alcohol



Terrible Punch

**THE «TERRIBLES»  
HOMEMADE PUNCH** 10.00 €

With rum fresh, orange juice,  
a mix of fruits from the market, no sugar added

**Homemade sangria 20 cl** 7.00 €  
with fresh fruits and citrus fruits

**Aperol Spritz 30 cl** 9.00 €  
Aperol, Prosecco, sparkling water

**Homemade americano 12 cl** 9.00 €  
Red and white Martini, Campari

**Fragola with Prosecco 18 cl** 9.00 €  
Strawberry cream and fresh strawberries

**Lamponi with Prosecco 18 cl** 9.00 €  
Raspberry cream and fresh raspberry

**Mojito with white rum, lime and brown sugar 33 cl** 9.00 €

**Mojito with fruits of your choice 33 cl** 10.00 €  
strawberry, melon, raspberry, pineapple

## Glasses of wines

from « les Enfants Terribles » 18 cl

**Le Château Pas du Cerf, Côtes de Provence AOP, rouge, rosé, blanc** 5.00 €

♥ **THE WINE WAITER'S FAVORITE ♥** (see board) 6.50 €  
red, rosé, white

**LES CUVÉES SÉLECTION DES ENFANTS TERRIBLES 18 cl**

**WHITE**, Chardonnay, Sauvignon 6.50 €

**RED**, Pinot noir 6.50 €

**LES VERRES DE VINS DE NOS CHÂTEAUX PRÉFÉRÉS 18 cl**

**WHITE :**

**Le Domaine du Paternel, Cassis AOP** 9.00 €  
Idéal avec le poisson grillé et la bouillabaisse

**Le 100% Chardonnay de Gérard Bertrand, Prima nature** 9.00 €  
Vin biologique

**ROSÉ :**

**La Cuvée Prestige du Château Minuty, Côtes de Provence AOP** 9.00 €

**RED :**

**Le Jardin secret du Château Montirius** 9.00 €  
Côtes du Rhône AOP, Syrah

**Le 100% Cabernet Sauvignon de Gérard Bertrand** 9.00 €  
Prima nature, vin biologique

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1/2 Homard à la Catalane

## Starters

- Fresh razor shells cooked in garlic and parsley 12.00 €
- Italian octopus salad with artichokes and potatoes 14.00 €
- The fish soup, saffron mayonnaise and croutons 15.00 €
- The enfants terribles' Caesar salad with salmon, prawns, grana Padano, garlic croutons and Caesar dressing 16.00 €
- Thai salad of spicy beef filet 16.00 €
- The capricious Italian salad with tomatoes, cured ham, mozzarella burrata and melon (according to season) 16.00 €
- King Prawns flambéed with pastis 18.00 €
- Homemade Foie gras, warm toasts with mango and "les enfants terribles" chutney 18.00 €
- 1/2 lobster à la catalane 30.00 €

## Meats

- The spicy wok of beef, vegetables, peanuts and rice noodles 17.00 €
- Whole duck breast, sweet and sour juice with lavender honey 21.00 €
- Grilled rack of lamb with thyme crust roasted in oven 28.00 €
- Grilled fillet of beef, thyme juice 28.00 €
- Roquefort sauce : 3.00 € Rossini sauce with foie gras and truffles : 5.00 €

68.00 €

- The CANNIBAL plate**  
served for 2 persons
- 1 whole breast of duck,
- 1 beef filet,
- 1 rack of lamb,
- mixed of sauces,
- Seasonal vegetables,
- chips and salad



The Cannibal plate

## Enjoy yourself for sure with our fresh fishes

Fish entirely cooked and sliced in the restaurant room according to the sea delivery

	About 500 g For 1 person	About 1 kg For 2 persons
Mediterranean sea bream	25.00 €	60.00 €
The sea bass	25.00 €	60.00 €
The turbot in the oven	35.00 €	70.00 €
Wild john dory in the oven	38.00 €	75.00 €
Dover sole meunière	38.00 €	75.00 €

### THE TRADITIONAL MARSEILLAISE FISH SOUP WITH 4 FISHES

Unlimited fish soup, saffron potatoes, saffron mayonnaise and homemade croutons.

2 persons 78.00 € / 3 persons 110.00 € / 4 persons 140.00 €



Traditional Marseillaise Soup



Moules Royales

### THE FISHERMAN'S PLATE for 2 persons 70.00 €

1 seabass of 500 g, octopus tentacles, king prawns, langoustines, whole crab, whole calamari, king scallops, mussels, razor shells and clams

## Meals from the sea

- Wok of spicy king prawns, peanuts, vegetables and rice noodles 17.00 €
- Fry-up of calamari 18.00 €
- The angel's fry-up : calamari, king prawns, langoustine and small rock fishes 24.00 €
- ½ lobster cooked as you like, thermidor, saffron, grilled 35.00 €
- The fisherman pot composed of : King prawns, langoustines, mussels, palourdes, monkfish, vegetables cooked in white wine and tomato, saffron potatoes, saffron mayonnaise, homemade croutons. served for 1 person 35.00 €



Fisherman pot

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## « Amants terribles » Menu

42.00 €

- The chef's appetizer**
- Oysters tasting platter 2 oysters fines de claire N°2, 2 oysters Gillardeau N°5, 2 oysters Gillardeau N°3 or
- Seafood panfried with garlic and parsley : Mussels, razor shell, clams, calamari, king prawns, langoustines or
- The fisherman tapas : 2 oysters, smoked salmon, prawns or
- The shepherd's tapas board : Mixed of Italian cured meat and mozzarella burrata or
- Homemade foie gras, chutney of the moment and warm toasts
- Grilled fillet of beef 200 g thyme juice or
- Duck breast and lavender honey or
- Seabass or sea bream royale, figure style fresh fish of 500 g sliced in the restaurant room or
- Seafood risotto or
- Fresh tagliollinis with king scallops, mussels, courgettes and saffron
- «Trou Mentonnais» a shot of liquor with a scoop of sorbet

### Desserts menu

Casseroles of mussels and chips about 1 kg guaranteed fresh



Mussels «marinière» and it's 1/2 crab

- Mussels « marinière » with white wine, garlic and parsley 16.00 €
- Mussels « poulette » with cream and chive 18.00 €
- Mussels with Roquefort and fresh cream 19.00 €
- Mussels with pesto, fresh cream and cherry tomatoes 18.00 €
- Mussels TERRIBLES with vegetables, tomato sauce and red chilli 21.00 €
- Mussels with clams, prawns and saffron courgettes 22.00 €
- Royal mussels with king prawns, king scallops and langoustines 24.00 €
- Mussels « marinière » and it's ½ crab 24.00 €

## Pasta and risotto

- Linguines alle « vongole » with fresh clams 16.00 €
- Caserreccis pasta with mussels, clams, courgettes and prawns with creamy saffron sauce 18.00 €
- Linguines with salmon gravlax, chive and cream sauce 18.00 €
- Fresh tagliollinis with crab, mussels and saffron 22.00 €
- Fresh tagliollinis with seafood 24.00 €
- Fresh tagliollinis with lobster 30.00 €
- Linguines with Roquefort and cream 16.00 €
- Large raviolis stuffed with truffles, foie gras cream sauce 21.00 €
- Risotto royal with seafood 24.00 €
- Risotto with lobster 30.00 €

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## Seafood according to availability



Nos Huitres

Oysters fines de claires N°2	6 : 16.00 €	9 : 23.00 €	12 : 30.00 €
Oysters spéciales Gillardeau N°5	6 : 18.00 €	9 : 26.00 €	12 : 35.00 €
Oysters spéciales Gillardeau N°3	6 : 24.00 €	9 : 35.00 €	12 : 45.00 €
Cooked whelks with mayonnaise	6 : 6.00 €	12 : 9.00 €	18 : 14.00 €
Prawns and mayonnaise	6 : 9.00 €	12 : 17.00 €	24 : 32.00 €
Langoustines raw or cooked	3 : 9.00 €	6 : 17.00 €	9 : 25.00 €
Crab and mayonnaise 500 g	18.00 €		
1/2 lobster mayonnaise	€	Whole lobster mayonnaise	€

- Oysters tasting platter 20.00 €  
2 oysters fines de claire N°2, 2 oysters Gillardeau N°5, 2 oysters Gillardeau N°3
- Del mar tasting platter 18.00 €  
1 oysters fines de claire N°2, 1 oysters Gillardeau N°5, 1 oysters Gillardeau N°3, 6 prawns
- The oyster seller's platter 46.00 €  
3 oysters fines de claire N°2, 3 oysters péciales Gillardeau N°3, 3 oysters péciales Gillardeau N°5, 12 prawns, 6 whelks
- Fines de claire's oysters platter 42.00 €  
12 oysters fines de claire N°2, 12 praws, 6 whelks
- Spéciales Gillardeau oysters platter 57.00 €  
6 oysters spéciales Gillardeau N°3, 6 oysters spéciales Gillardeau N°5, 12 prawns, 6 whelks
- Tasting platter 105.00 €  
6 oysters fines de claire N°2, 6 oysters spéciales Gillardeau N°3, 6 oysters spéciales Gillardeau N°5, 12 prawns, 6 langoustines, 1 crab, 12 whelks
- Royal platter 158.00 €  
6 oysters fines de claire N°2, 6 oysters péciales Gillardeau N°3, 6 oysters spéciales Gillardeau N°5, 18 prawns, 6 langoustines, 1 crab, 12 whelks and a surprise according to the season

## The suggestions of the season :

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## The terrible children's Menu

10.00 €

- the small welcome gift
- Nuggets and chips or pasta
- Small mussels fries
- Carbonara pasta
- Minced beef chips or pasta
- Cup of fresh fruits
- Double scoop of ice cream

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