



Café de la Plage

bar café cocktail glacier



Hot Drinks

Espresso	2.50 €
Decaffeinated espresso	2.50 €
Macchiato	2.60 €
Large coffee	4.50 €
Large coffee with cream	5.00 €
Large Decaffeinated with cream	5.00 €
Caffè Latte Macchiato	5.00 €
Hot Chocolate	4.50 €
Coffee with whipped cream, Cappuccino	5.50 €
Hot chocolate with whipped cream	5.50 €
Royal Hot Chocolate	10.00 €
Hot chocolate, Grand Marnier, whipped cream	
Hot or Cold Milk	3.00 €
Extra Syrup	0.20 €
Iced Coffee	5.00 €
Frappuccino Coffee	7.00 €
Milk, salted butter caramel, whipped cream	
Herbal Teas	4.00 €
Verbena, verbena-mint, linden blossom, linden-mint	
Teas	4.00 €
Earl Grey, Ceylon, green tea, mint green tea, rooibos, vanilla, caramel, red berries, lemon, jasmine	
Small Jug of Milk	1.00 €
Hot Fresh Lemon Juice	6.50 €
Homemade Grog	7.00 €
Irish coffee (Jameson)	13.00 €
Landes-style Coffee (Armagnac)	13.00 €
Cuban Coffee (Havana 3 ans)	13.00 €
Mexican (Kahlúa, Tequila)	13.00 €

Breakfast 13.00 €

- 1 Hot drink** (Tea, Coffee, or Hot Chocolate)
- 1 Fruit juice** (Orange, pineapple, grapefruit)
- 1 Croissant, 1 Slice of bread with butter and jam**

Extra freshly squeezed fruit juice	3.00 €
Pastry	2.50 €
Bread, butter, jam	5.00 €

Sodas

Coca-Cola, Coca-Cola Cherry, Diet Coke (33cl)	5.50 €
Perrier (33cl)	5.50 €
Vichy sparkling water (33cl)	5.50 €
Vittel still water (25cl)	5.50 €
Fanta orange (25cl)	5.50 €
Fuzetea (25cl)	5.50 €
Tropico Tropical (25cl)	5.50 €
Orangina (25cl)	5.50 €
Schwepes (25cl)	5.50 €
Schwepes citrus (25cl)	5.50 €
Cacolac Chocolate milk drink (20cl)	5.50 €
Dry Cider (27,5cl)	5.50 €
Flavored Syrup with Water	3.50 €
Sprite (25cl)	5.50 €
Lemonade (25cl)	5.50 €
Diabolo Soda with flavored syrup	5.50 €
Extra Syrup	0.20 €
Mint, grenadine, lemon, strawberry, peach, blackcurrant, orange, orgeat (almond), apple, caramel	
Pago Fruit Juices (20cl)	5.50 €
Orange, pineapple, ACE (multivitamin), grapefruit, pear, mango, apple, apricot, strawberry, tomato	
Freshly squeezed fruit juice	7.00 €
Orange, lemon, grapefruit	

Mocktails alcool free

Le Chantaco	9.00 €
Freshly pressed lemon, orange, grapefruit, and strawberries	
Le Canonnier	9.00 €
Freshly pressed banana, pineapple, orange, and strawberries	
Le Colonial	9.00 €
Freshly pressed orange, pineapple, kiwi, and strawberries	
Le Chose	8.00 €
Freshly squeezed grapefruit, tonic water, grenadine	
Le Virgin Mojito	8.00 €
Lime, fresh mint, cane sugar, sparkling water	
Le Virgin Piña Colada	8.50 €
Coconut ice cream, pineapple juice	

Apéritifs

Ricard, Pastis, Berger Blanc (2cl)	5.00 €
Casanis, Pernod (2cl)	5.00 €
Kir vin blanc White wine with blackcurrant liqueur (12cl)	7.00 €
Kir Champagne (12cl) Blackcurrant, blackberry, raspberry, or peach . . .	12.00 €
Martini Bianco, Rosato, Rosso, or Extra Dry (5cl)	6.00 €
Martini Gin, Dry Martini Gin (7cl)	8.00 €
Lillet Red, white ou rosé (5cl)	6.00 €
Campari (5cl)	6.00 €
Campari with Fresh Orange Juice.	9.00 €
Homemade Americano	10.00 €
Homemade Sangria.	7.50 €
Lillet Tonic, Martini Tonic	9.00 €
Muscat, Pineau, Suze (5cl)	6.00 €
Suze with Blackcurrant Liqueur (5cl)	6.50 €
Porto White ou red (5cl)	6.00 €
Mixer (Soda, Juice...)	2.00 €

Draft beer

	25 cl	50 cl
Heineken (5°)	4.50 €	8.50 €
Shandy, Monaco	4.50 €	8.50 €
Affligem - White Abbey Beer (4,8°)	5.50 €	11.00 €
Affligem - Abbey Beer (6,7°)	5.50 €	11.00 €
Affligem Seasonal	5.50 €	11.00 €
Extra Syrup		0.20 €

Bottled beer (33cl)

Heineken (5°)	5.50 €
Mira “The Bassin’s Beer” (5,2°) Blonde, Wheat, or Amber	6.50 €
1664 (5,5°)	6.00 €
Pelforth - Brown Ale (6,5°)	6.00 €
Lagunitas - IPA (6,2°)	8.50 €
Mort subite Kriek - (4° - 33 cl)	8.50 €
Mort subite Lambic Blanc - Wheat Beer - (5,5° - 33 cl)	9.00 €
Desperados - (5,9°)	8.00 €
Heineken 0.0 - (alcool free) (33cl)	4.50 €

Fruit Punch

Red Berry Rum Punch	11.00 €
Tropical Rum Punch	11.00 €
Homemade Sangria.	7.50 €

Cocktails

. . . . Our Spritz

Aperol Spritz	Prosecco, sparkling water	12.00 €
Campari Spritz	Prosecco, sparkling water	12.00 €
Fiorente Spritz	Elderflower liqueur, Prosecco, sparkling water	12.00 €
Sarti Spritz	Orange, mango, passionfruit, Prosecco, sparkling water .	12.00 €
Italicus Spritz	Bergamot, Prosecco, sparkling water	12.00 €
Lillet Spritz	Rouge, Rosé, or Blanc, Prosecco, sparkling water	12.00 €

Homemade Americano		10.00 €
Martini Tonic or Lillet Tonic		9.00 €
Ti'Punch	Clément 40° rum, lime, brown sugar.	9.00 €
Troika	Vodka, lime, brown sugar	11.00 €
Bloody Mary	Vodka, seasoned tomato juice.	12.00 €
Black Russian	Vodka, coffee liqueur	12.00 €
Expresso Martini	Vodka, Kahlúa, espresso, cane sugar	13.00 €
Tequila Sunrise	Tequila, fresh orange juice, grenadine	12.00 €
Margarita	Tequila, Cointreau, fresh lemon juice	12.00 €
Gin Fizz	Gin, fresh lemon juice, cane sugar	12.00 €
Caipirinha	Cachaça, lime, brown sugar	12.00 €
Cuba Libre	Havana rum, lime, Coca-Cola	12.00 €
Mojito	3-year Havana rum, lime, fresh mint, ... cane sugar, sparkling water	10.00 €
Fruit Mojito	choice of strawberry, raspberry, or mango	11.00 €
Royal Mojito	with Champagne	15.00 €
Cancha	7-year Havana rum, honey, lime, soda	13.50 €
Mai Tai	White and amber rum, triple sec, lime, orgeat	13.00 €
Porn Star Martini	Vodka, passionfruit, lime, vanilla, Prosecco, ...	13.00 €
Cosmopolitan	Vodka, triple sec, cranberry juice, lime.	14.00 €
Homemade Coconut Punch	Clément 40° rum, coconut milk, honey .	12.00 €
Alexandra	Cognac, crème de cacao, fresh cream	12.00 €
Piña Colada	Clément 40° rum, pineapple juice, coconut milk.	12.00 €
Blue Lagoon	Gin, pineapple juice, blue curaçao	12.00 €
Daíquiri	Clément 40° rum, fresh lemon juice, cane sugar	12.00 €
Strawberry Daíquiri	 Clément 40° rum, fresh lemon juice, strawberry purée, cane sugar	12.00 €
Moscow Mule	Vodka, lime, ginger beer	13.00 €
london Mule	Gin, lime, ginger beer	13.00 €
Long Island	Gin, amber rum, tequila, triple sec, ... vodka, lime, brown sugar, Coca-Cola	13.00 €
Sex on the beach	 Vodka, raspberry liqueur, peach liqueur, pineapple juice	13.00 €

Spirits (4c1)

Whisky <i>Ballentine's</i>, <i>Gin Beefeater</i>, <i>Tequila San José</i>	7.00 €
Vodka <i>Absolut</i>	8.00 €
Mixer (Soda, Juice...)	2.00 €

Gin & Tonic Premium (4c1)

Choice of garnish :

lemon, mint, cucumber, juniper berries.

Tanqueray	9.00 €
Bombay Sapphire, Hendrick's, Citadelle	10.00 €
Monkey 47	13.00 €
Nordes, Roku (Japon)	12.00 €
Tonic Fever Tree (20cl)	4.00 €
Ginger Ale, Ginger Beer, Mediterranean, Tonic Water.	

Whiskies (4c1)

Jameson 18 year	12.00 €
Glenfiddish 12 year	10.00 €
Cardhu 12 year	12.00 €
Aberlour 12 year	10.00 €
The Glenlivet 12 year	10.00 €
Glenmorangie 10 year	12.00 €
Knockando 12 year	12.00 €
Chivas Régal 12 year	12.00 €
Chivas Régal 18 year	14.00 €
Bulleit Bourbon	10.00 €
Bulleit Rye	10.00 €
Lagavulin 16 year	16.00 €
Monkey shoulder	12.00 €
Oban Single malt 14 year	15.00 €
Talisker Single malt 12 year	18.00 €
Nikka from the Barrel (Japon)	14.00 €
Mixer (Soda, Juice...)	2.00 €

Amber/Aged Rums (4cl)

S' James Brun	7.00 €
Havana 7 years	10.00 €
Vieux Clément 10 years	15.00 €

World Rums (4cl)

Don Papa - Philippines - 40° - 12 years	14.00 €
Zacapa - Guatémala - 43° - 23 years Amber	19.00 €
Bumbu XO - Panama - 40° - Aged Rum	16.00 €
Eminente Reserva - 41,3° - 7 years	15.00 €
Diplomatico - Vénézuéla - 43°	15.00 €

Digestifs

Cointreau, Grand Marnier (6cl)	8.00 €
Yellow Izarra, Green Izarra (6cl)	9.00 €
Cognac Hennessy VS (4cl)	9.00 €
Cognac Hennessy XO (4cl)	20.00 €
Tariquet Bas Armagnac Hors d'Âge	10.00 €
Tariquet Bas Armagnac "Le Légendaire"	16.00 €
Calvados VSOP	9.00 €
Pear or Mirabelle Plum Brandy	9.00 €
Pear William Brana 42°	16.00 €
Brana Raspberry Brandy 45°	16.00 €

Liqueurs (6cl)

Wild Strawberry, Blackcurrant, Blackberry	7.00 €
Cacao	7.00 €
Marie Brizard, Bailey's, Manzana	8.00 €
Get 27, Get 31, Kahlúa	8.00 €
Amaretto, Limoncello, Menthe Pastille	8.00 €

White Rums (4cl)

Clément 40°	7.00 €
Havana 3 years	8.50 €

Bas Armagnacs (6c1)

“Château de Laubade”

Vintage 1966 28.00 €

Nose : Notes of prune and rancio.

Palate : Excellent roundness, powerful breadth.

Vintage 1968 26.00 €

Nose : Light hint of vanilla with a strong prune character.

Palate : Good persistence, woody, vanilla, with a subtle blend of candied fruit.

Vintage 1970 25.00 €

Nose : Pronounced rancio with a woody character.

Palate : Very good structure, full-bodied. Good roundness,
a very pleasant, lingering finish with orange-tinged notes.

Vintage 1978 24.00 €

Nose : Very refined, well-balanced between vanilla oak and fruit,
with a subtle hint of rancio.

Palate : Supple attack, notes of dried fruit, almond,
fig, with a lingering finish.

Vintage 1982 23.00 €

Nose : Subtle notes of vanilla butter and cooked prune.

Palate : Bright, lively attack offering a sense of suppleness and breadth.
Well-integrated oak, with lasting persistence.
Notes of cocoa and roasting.

Vintage 1985 21.00 €

Nose : Refined and rich, with aromas of rancio and plum,
wrapped in vanilla oak notes.

Palate : Balanced and round, supported by toasted vanilla notes
and very ripe plum.

Vintage 1988 20.00 €

Nose : Fine and velvety, with aromas
of toasted almonds and fresh bread.

Palate : Fine and balanced with vanilla notes, toasted, roasted character.

Vintage 1990 19.00 €

Nose : Delicately vanilla-scented and fruity.

Palate : Round yet lively, with fruity, full-bodied notes of plum
and candied raisin, along with hints of honey.

Ask for our full
wine and champagne list.

Cellar

Red Wines

	Glass (15 cl)	Half-Bottle (37,5 cl)	Bottle (75 cl)	Magnum (150 cl)
Ch. de Marsan Côtes de Bordeaux	5.50 €.	13.00 €.	25.00 €	
Ch. Clare Graves	6.50 €.		29.00 €	
Ch. Les Eyquems Côtes de Bourg.	6.00 €.		27.00 €	
Ch. Lafont Menaut Pessac-Léognan. . . .	7.00 €.		34.00 €	70.00 €
Ch. Picque Caillou Pessac-Léognan. . . .	8.50 €.		42.00 €	
Instinct d'Agassac Haut Médoc	7.50 €.		36.50 €	
Esprit de Jean Voisin Saint-Émilion . . .	7.50 €.		38.00 €	

White wines

Tarquet blanc sec V.P.C.G.	5.50 €.		26.00 €	52.00 €
Ch. de Marsan Bordeaux Blanc	5.50 €.	13.00 €.	25.00 €	
Ch. Lafont Menaut Pessac-Léognan. . . .	7.00 €.		35.00 €	
Ch. Tour de Mirambeau E.D.M.	6.50 €.	15.50 €.	29.00 €	60.00 €
Ch. de Landiras Graves	6.50 €.	17.00 €.	32.00 €	
Vin de pays Viognier (Jaboulet)	7.00 €.		35.00 €	
Grand Ardèche Ardèche (Chardonnay). . .	7.50 €.		37.00 €	78.00 €
Tarquet Mœlleux V.P.C.G.	6.50 €.		29.00 €	57.00 €
Roumieu Haut-Placey Sauternes.	9.50 €.		47.50 €	

Rosé Wines

Clairet de Quinsac Bordeaux Clairet . . .	5.00 €.		24.00 €	
Ch. de Marsan Bordeaux Rosé	5.50 €.		25.00 €	
Whispering Angel Côtes de Provence Caves d'Esclans			47.00 €	95.00 €
Charme des Demoiselles Côtes de Provence	6.50 €.	16.50 €.	30.00 €	65.00 €

Champagne

Glass Taittinger Brut Réserve - (12cl)	12.00 €
Glass Roederer Brut Premier - (12cl).	13.00 €
Glass Taittinger Rosé Prestige - (12cl).	15.00 €
Kir Royal - (12cl)	13.00 €
Taittinger Brut Réserve - (75cl)	75.00 €
Taittinger Brut Réserve - (Magnum 150cl).	130.00 €
Perrier Jouët - (75cl).	80.00 €
Taittinger Rosé Prestige - (75cl)	80.00 €
Louis Roederer Brut Collection - (75cl).	78.00 €
Ruinart Blanc de Blancs - (75cl).	120.00 €
Ruinart Blanc de Blancs - (Magnum 150cl)	250.00 €
Comte de Champagne Blanc de Blancs - (75cl)	220.00 €
Cristal Roederer Brut - (75cl).	320.00 €

Sparkling Wine

Neirano - Prosecco DOC - (75cl)	Glass 6.50 €	30.00 €
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Desserts

Crêpes

Sugar Crêpe	4.00 €
Butter & Sugar Crêpe	4.50 €
Jam Crêpe Strawberry / Raspberry / Apricot	5.00 €
Homemade Chocolate Crêpe	5.00 €
Lemon & Honey Crêpe	5.00 €
Chestnut Cream Crêpe	5.00 €
Nutella Crêpe	5.00 €
Flambéed Crêpe with Grand Marnier	6.00 €
Banana Crêpe with Chocolate or Nutella and Whipped Cream	8.00 €
Crêpe Belle Hélène Vanilla ice cream, pear, hot chocolate, whipped cream . . .	9.00 €
Crêpe Melba Vanilla ice cream, fresh peach, red berry coulis, whipped cream . .	9.00 €
Extra homemade whipped cream	2.00 €

ICE CREAM

Ice cream flavors : Vanilla, chocolate, coffee, coconut, praline, rum & raisin, pistachio, caramel, mint-chocolate chip.

Sorbet flavors : Strawberry, lemon, blackcurrant, pear, apricot, passionfruit, mango, pineapple, raspberry, white peach.

1 Scoop	3.50 €	2 Scoops	6.50 €	3 Scoops	8.50 €
Extra Scoop	1.50 €				
Extra Whipped Cream	2.00 €				
Extra Chocolate / Nutella Sauce	2.50 €				
Milkshake choice of one flavor	7.00 €				
Coffee or Chocolate “Liégeois”	12.00 €				
Coffee or chocolate ice cream with matching sauce, whipped cream					
Banana Split Chocolate, vanilla, and strawberry ice cream, banana, hot chocolate, whipped cream .	12.00 €				
Peach Melba Vanilla ice cream, fresh peach, red berry coulis, whipped cream .	12.00 €				
Dame Blanche Vanilla ice cream, hot chocolate, whipped cream	12.00 €				
Poire Belle Hélène Vanilla ice cream, pear, hot chocolate, whipped cream . .	12.00 €				
English Style 3 scoops mint-chocolate chip, hot chocolate, whipped cream . . .	12.00 €				
Antillean Style Rum & raisin, passionfruit, and coconut ice cream, fresh banana, whipped cream .	12.00 €				
Copacabana Passionfruit, lemon, and mango sorbet, fresh peach, whipped cream .	12.00 €				
Colonel Lime sorbet with vodka	13.00 €				
Williamine Pear sorbet with Poire Williams brandy	13.00 €				

Savory

To Start!...

Homemade Fish Soup	Grated cheese, rouille sauce, garlic croutons.	14.00 €
Eggs with Mayonnaise.		8.50 €
Thai-Style Salmon Tartare	Coriander, ginger, sesame, soy sauce.	14.00 €
Mixed Charcuterie Board	Pâté, Serrano ham, guindilla peppers, chorizo, cheese.	25.00 €

Salads

Niçoise Salad.		18.50 €
Mixed greens, tomatoes, green beans, tapenade, tuna, hard-boiled egg, olives, onions.		
Vegetarian Salad		18.50 €
Mixed greens, tomatoes, green beans, asparagus, crisp vegetables, and olive-anchovy tapenade.		
Seafood Salad		19.50 €
Mixed greens, tomatoes, homemade marinated salmon, shrimp, avocado, chive cream.		
Caesar Salad		19.50 €
Romaine lettuce, chicken, croutons, onions, parmesan, anchovy Caesar dressing.		

Tartines

Iberian Tartine		18.50 €
Garlic-toasted bread, tomato, manchego cheese, Serrano ham, salad, pesto.		
Norwegian Tartine		18.50 €
Toasted bread, thick chive cream, marinated salmon, salad.		
Italian Tartine.		18.50 €
Olive-oil toasted bread, tomato, mozzarella, onion, pesto sauce, salad.		
English Tartine		18.50 €
Toasted bread, mayonnaise, cold roast pork, cold roast beef, salad.		

Basket of Fresh Fries.		6.00 €
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Kids' Menu		16.00 €
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- Fish *or* meat with side dish
- 2 scoops of ice cream *or* a sugar crêpe

Water

“Your natural mineral water from Arcachon, passed down through generations since 1925”

Abatilles Still Water	 (50cl)	4.50 €	 (1L)	6.50 €
Abatilles Sparkling Water	 (50cl)	4.50 €	 (1L)	6.50 €
Perrier (33cl), Vittel (25cl)		5.50 €		

Seafood

Platters

- The Seafood Platter** 65.00 €
Oysters, shellfish, crab, Dublin Bay prawns,
prawns, whelks, winkles.
- The Cooked Seafood Platter** 63.00 €
Crab, Dublin Bay prawns, prawns, whelks, winkles.
- The Royal Seafood Platter with 1/2 lobster or 1/2 spiny lobster** 94.00 €
Oysters, shellfish, crab, Dublin Bay prawns,
prawns, half a lobster, whelks, winkles.
- The cooked Royal Seafood Platter with half lobster or half spiny lobster** . 89.00 €
Half a lobster, crab, Dublin Bay prawns, prawns, whelks, winkles.
- The Oyster Opener's Plate** 40.00 €
Oysters, shellfish, Dublin Bay prawns, prawns, whelks, winkles.

Oysters

Les fines d'Arcachon **3B**



- | | | | |
|--------------|--------------------------------|--------------|--------------------------------|
| N°2 : | ● The six 17.00 € | N°3 : | ● The six 16.00 € |
| | ● The nine 22.00 € | | ● The nine 21.00 € |
| | ● The twelve 32.00 € | | ● The twelve 30.00 € |

Spéciales

Gillardeau

- N°4 :**
- The six 23.00 €
 - The nine 33.00 €
 - The twelve 44.00 €

Ostra Régal

- N°3 :**
- The six 24.00 €
 - The nine 34.00 €
 - The twelve 46.00 €

Mixed taster plate

- **3B** - **Gillardeau** - **Ostra régál** - **Oyster of the day** -

- The eight 29.00 €
- The twelve 39.00 €

With

- Grilled Sausage** 5.00 €
- Country-style terrine with Espelette pepper (90 gr)** 7.00 €
- Plate of fresh-cut chips** 6.00 €

Seafood and shellfish

Raw Spanish mussels	12.00 €
Dog cockle.	10.00 €
Clams	19.00 €
Plate of whelks and mayonnaise	23.00 €
Winkles.	15.00 €
Prawns platter	25.00 €
Pyramid of Langoustines in Mayonnaise	28.00 €
Crab in Mayonnaise	25.00 €
Half Lobster or half spiny lobster Bellevue	36.00 €
Whole Lobster or spiny lobster Bellevue	72.00 €

As we are reliant on the Winds and the Tides,
please excuse us if certain products are missing

Seafood service

available only during restaurant hours:
12:00 PM–2:30 PM and 7:00 PM–11:00 PM.

SUSHIbar



(de la plage)

SUSHI

Pieces 2

Thin slices of raw fish on
a bed of vinegared rice

Tuna	8€00
Salmon	7€00
Sea Bream	7€50
Sea Bass	7€50
Shrimp	7€50
Tobiko Roe	7€50

California

Pieces 8

Raw fish or vegetables rolled in vine-
gared rice with a sheet of seaweed

Avocado & Salmon	11€00
Avocado & Surimi	11€00
Avocado & Tuna	11€00
Avocado, Salmon, Tuna & Tobiko Roe	12€00

Temaki

Pieces 2

Cone of vinegared rice with fish
and/or vegetables

Avocado & Salmon	13€00
Avocado & Tuna	13€50
Avocado, Surimi & Cucumber	11€00

WAKAME SALAD

10€00

MAKI

Pieces 8

Vinegared rice with raw fish or
vegetables rolled in a seaweed sheet

Tuna	10€00
Salmon	9€00
Avocado	8€00
Cucumber	8€00
Avocado & Salmon	10€00
Avocado & Tuna	10€00
Cucumber & Avocado	8€50

SASHIMI

Pieces 10

Thin slices of raw fish

Tuna	19€00
Salmon	16€00
Sea Bream	16€00
Sea Bass	16€00

Vin blanc



Ideal to pair with your sushi : Oroya
white wine, created by Yoko Sato, a
young Japanese oenologist.

Glass
(15 cl)

Bottle
(75 cl)

Oroya 6€00 29€00

All sushi are also available to take away

**You can order
by phone at 05 56 22 52 94**

Sushi Platters

13 pièces

23.00 €

3 Sushi
6 Maki
4 Sashimi

18 pièces

24.00 €

6 California
4 Sushi
8 Sashimi
(Salmon Assortment)

18 pièces

26.00 €

6 California
4 Sushi
8 Sashimi
(Tuna Assortment)

10 Sushi

27.00 €

2 Tuna
2 Salmon
2 Sea Bream
2 Sea Bass
1 Shrimp
1 Tobiko Roe

24 Maki

24.00 €

8 Salmon
8 Tuna
8 Salmon & Avocado

18 California Maki

24.00 €

6 Avocado & Tuna
6 Avocado & Salmon
6 Avocado & Surimi

32 Pièces

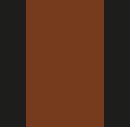
39.00 €

(1 Person)
6 Sushi
8 Maki
6 California
12 Sashimi

64 Pièces

76.00 €

(2 People)
12 Sushi
16 Maki
12 California
24 Sashimi



Café de la Plage

bar café cocktail glacier

www.cafedelaplage.com

