














GOURMET APPETIZERS

THE CIGAR SALAD WITH GOAT CHEESE  	160
Candied apple, salad mesclun, raspberry coulis vinaigrette	
FRESH TOMATOES AND CONFIT TUNA  	110
Tomato tartar with olive oil from our organic farm « Le Potager du Bled », tuna	
BEEF CARPACCIO 	190
Crispy brie, mini croutons, capers, parmesan, arugula, basil sauce	
ES SAADI NIÇOISE SALAD  	150
Eggplant caviar, carrot, cucumber, onion, tomato, mixed peppers, green bean, apple, marinated anchovies, hard-boiled egg, beet, tuna, black olive	
HOMEMADE SALMON GRAVLAX WITH SPICES 	220
Mint tzatziki sauce, mixed salad greens	
CRISPY CHICKEN CAESAR SALAD 	170
Breaded chicken, hard-boiled eggs, anchovies, croutons, cherry tomatoes, parmesan shavings	
FRESH CALAMARI 200 G	200
Your choice: fried with tartar sauce or sautéed à la Provençale	
THE BURRATA   	180
Smoked eggplant caviar, black olive, bell pepper confit, tomato petals, arugula with pesto	
SMOKED SALMON POKE BOWL 	240
Venere rice, cucumber, kale, carrot, tomato, smoked salmon, beet, sunflower seeds	

THE SANDWICHES

Our sandwiches are served with homemade french fries.

BRIOCHE CHEESEBURGER	190
Cereal brioche bread, beef with local spices, cheddar cheese, tomato sauce, onion	
BURRITOS WITH PRAWNS  	170
Mushroom, bell pepper, onion, mixed salad, aioli sauce	
COUNTRY CROQUE	140
Toasted country bread, turkey ham, Gruyère cheese, béchamel sauce	
CHICKEN CLUB SANDWICH 	160
Bread, chicken confit, emmental cheese, hard-boiled egg, beef ham	





KIDS MENU

KID'S CHEESEBURGER	120
GRILLED CHICKEN BREAST 	120
FISH OF THE DAY À LA PLANCHA	140
ITALIAN PENNE	120
Choice of toppings : Homemade french fries, mashed potatoes, vegetable fricassee, soft wheat with seasonal vegetables	
Choice of dessert: Ice cream scoop or seasonal fruit salad	

MAIN COURSES

BEEF TARTARE 180 GR	200
Minced and prepared to your taste in front of you, homemade french fries, green salad	
VEGETARIAN RISOTTO 	170
Broccoli, green asparagus, peas, parmesan shavings	
BEEF TENDERLOIN 280 GR	300
Homemade french fries, mesclun salad, Auvergne blue cheese sauce or pepper sauce	
SALMON TAGLIATELLE	210
Pine nuts, crème fraîche, parmesan, arugula	
CHICKEN SUPRÊME WITH THYME  	190
Mixed salad, homemade french fries, mustard juice	
SNACKED SEA BREAM FILLET  	220
Grilled potatoes, black olive, arugula, bell pepper coulis	
SPAGHETTI BOLOGNESE	180
Minced meat, tomato sauce, herbs	

THE PIZZAS

MARGARITA 	120
Tomato sauce, mozzarella, black olives, oregano	
VEGETARIAN  	140
Tomato sauce, mozzarella, eggplant, pepper, zucchini, mushroom, black olive, grilled vegetables with garlic, fresh basil from our Aromatic Garden	
BARBECUE	170
Tomato sauce, mozzarella, ground beef, corn	
GOAT CHEESE	170
Mozzarella, crème fraîche, walnuts, honey	
POULTRY 	160
Chicken confit, mushrooms, onions	

SWEET TEMPTATIONS

LIME CHEESECAKE 	90
XL RED FRUIT MACAROON 	90
HOMEMADE SNICKERS 	90
CHOCOLATE CRÈME BRÛLÉE 	90
GOURMET TEA OR COFFEE 	100
CRÊPES OF CHOICE : SUGAR, NUTELLA, HONEY OR JAM 	90
PLATE OF SLICED SEASONAL FRUITS  	90
HOMEMADE ICE CREAM AND SORBETS 	90



Vegetarian dishes



Gluten free dishes

The following pictograms appear after the names of dishes containing products from our garden



Poultry



Aromatic herbs



Fruits and vegetables

Every day, our organic farm provides fresh fruits and vegetables to Es Saadi's restaurants. Season after season, our chefs brilliantly enhance all the flavours of our garden products, coming from an organic, authentic and traditional culture.