

HYDE

BEACH CANNES

TO SHARE WITH THE APERITIF

CRISPY SHRIMPS, SPICY SAUCE	22
HOUMOUS	18
SMOKED EGGPLANT CAVIAR	18
FALAFEL (6 PIECES)	20
FRIED SQUID, AÏOLI SAUCE	20
PLUMP ACRAS (6 PIECES), SPICY SAUCE	20
BLUEFIN TUNA TACOS, AVOCADO (3 PIECES)	24
ARTISANAL ITALIAN COOKED MEATS	22
WARM FOCACCIA, OLIVE OIL	18

CLASSICS FROM HERE TO THERE

HYDE CHEESEBURGER	36
Brioche bread/olive oil, "Angus" Steak, smoked Mozzarella, spicy "mayo", fries, mixed salad leaves	
LOBSTER ROLL	49
Lobster meat, brioche bread, lemony "bearnaise" sauce, fresh herbs, mixed salad leaves	
TENDER GARDEN SALAD-CAESAR STYLE	
Plain	20
Chicken	29
king prawns	36
PENNE AL DENTE	22
Roast tomato, garlic, basil, olive oil	
SPAGHETTI AL VONGOLE	38
Roast garlic, olive oil, tomato, parsley	
PIZZE BIANCA	32
Black truffle sauce, summer truffle slices, mozzarella, riquette	
PIZZA	24
Roasted fresh tomatoes, basil, rocket salad, scarmoza, pesto sauce	

RAW ...

SERIOLE FROM OUR COASTS	29
Thinly sliced, botargo, citrus peels virgin oil	
BLUEFIN TUNA	32
Selected pieces, avocado, thickened with a mint-coriander pistou sauce	
WILD "SAR"	28
Ceviche, tiger's milk, country cucumber	
"CHAROLAIS" BEEF	29
Beef Tartare, French fries, mixed salad leaves	

OPEN FIELDS

LOCAL TOMATOES	27
Seasoned tomatoes, creamy burrata	
SUMMER VEGETABLE	24
Slowly preserved, buffalo, rucola	
WATERMELON, MINT REFRESHED	19
Cucumber, feta, black olives	
GASPACHO	21
Served ice cold, bluefin tuna	

MEDITERRANEAN LAND AND SEA

BASS	34
Fillet grilled on its skin, vegetable bayaldi, chimichurri	
OCTOPUS	36
Simply snaked, zucchini, gnocchi, olive oil sauce	
BLUEFIN TUNA	39
Half-cooked and glazed with ginger, zucchini zaalouk	
WILD FISH OF THE DAY	15/100g
Simply roasted with aromatic herbs and olive oil, olive oil sauce	
SALERS BEEF FILLET	45
Tataki, soya sauce and balsamic marinade, chickpea flour pancake (Panisses)	
FREE-RANGE CHICKEN	32
Chicken breast glazed with lemon gel, green vegetables mix	
ZUCCHINI FLOWERS FROM HERE	32
Stuffed with vegetables	

SOME GARNISHES

FRIES	8
WILD RICE	8
CHICKPEA FLOUR PANCAKE (PANISSES)	10
VEGETABLE BAYALDI	16
MIXED SALAD LEAVES / OLIVE OIL	6

EST. 2005

HYDE

BEACH CANNES

PAR

STÉPHANIE LE QUELLEC

SWEET, FRESH, FRUITY

LOCAL SOIL-GROWN STRAWBERRIES	18
Mixed tarragon, muscovado Chantilly cream and coulis	
ICED NOUGAT	18
Roasted apricots, pistachio	
TIRAMISU	16
Creamy Mascarpone seasoned with Tonka bean, grilled almonds	
FRESH RASPBERRIES	18
Pavlova flavoured with purple shiso	
HYDE ICE CREAM	16
Intense vanilla, flowing caramel, cookies, caramelized pecan nuts	
LA CANNOISE	16
Tropézienne pie made in Cannes	

PRICES IN EURO, TAXES AND SERVICE INCLUDED