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# LE MOURE ROUGE

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## CANNES

The menu, created by the Chef and his team,  
is based on fresh, seasonal produce.

All our dishes are homemade



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The Moure Rouge Restaurant is an unavoidable area in the History of Cannes.

At its origin it belonged to the Bordi family.

During World War II the establishment was a grocery store and a fueling station.

A few years later, this place was transformed into a restaurant and bar headed by the  
mother  
and grand mother of the family.

Located on the road to Golfe Juan, the Moure Rouge found success.

Indeed, it is here that many artists such as Edith Piaf and others  
came to restore themselves after lavish galas held at the Palm Beach Casino.

Claude Bordi, the grandson took over the family business in 1997.

This institution was then acquired by Brice Courtade in June 2021.

Welcome to the Moure Rouge, our provincial island with a unique view  
of the Sainte-Marguerite island and the Royal Fort,  
famous residency of the Iron Mask...

## ALCOHOLS

Martini Blanc/ Rouge/ Dry	5,5
Suze	5
Ricard 5	Sirop 5,5
Pastis 5	Sirop 5,5
Kir	5
Kir Royal	14
Americano	7
Jack Daniel n°7	10
J&B	8
Diplomatico	12
Havana 3 ans	12
Gin Gordon	8
Gin 44	15
Tequila	8
Vodka Smirnoff	8

## WATERS

1/4 Vittel	4
1/2 Evian	5
1/2 San Pellegrino	5
Evian	7
San Pellegrino	7

## SOFTS

Sirop	3
Limonade	4
Coca	4,5
Coca zéro 4,5	Sirop 5
Orangina	4,5
Perrier 4,5	Sirop 5
Schweppes	4,5
Schweppes agrumes	4,5
Fuze tea	4,5
Jus de fruits	4,5
Bitter San Pellegrino	4,5
Diabolo	4,5
Ginger beer	4,5
Redbull	5
Homemade iced tea	5,5

## HOT DRINKS

Coffee	2,5
Machiatto	2,5
Decaf	2,5
American coffee	3
Grand crème	4
Iced coffee	4,5
Tea	4,5
Milk tea	4,5
Infusion	4,5
Viennese hot chocolate	5
Hot chocolate	5
Cappuccino	5
Double espresso	5
Pot of hot/cold milk	0,5

## BEERS

DRAFT	1/2	PINTE
Stella	5	9
Leffe	6	11
Tripel Karmeliet	8	15

### BOTTLES

Corona	6
Heineken	6
Heineken 0%	6
Panaché	5
Monaco	5

## LIQUORS

8

Limoncello
Soho
Cognac
Calvados
Eau de vie Poire
Armagnac
Grappa
Get 27
Baileys
Cointreau
Porto red / white
Amaretto

## ROSÉS WINES



### CÔTES DE PROVENCE - AOP

Château Saint Maur "Saint-M"	2023	6	24	32
Domaine Léoube, Love by Léoube 	2023	7		34
Château Astros, "Cuvée Amour"	2023			36
Minuty, "Cuvée Prestige"	2023	9		42
Château Rasque "Alexandra"	2023		42	58
Domaine Ott, Château de Selle	2023			78

### CÔTEAUX VAROIS EN PROVENCE - AOP

Château Thuerry, "Les Abeillons" 	2023			46
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## WHITE WINES

### The South

#### CÔTES DE PROVENCE - AOP

Château Saint Maur "Saint-M"	2023	6	24	32
Château Astros, "Cuvée Amour"	2023			36
Minuty, "Cuvée Prestige"	2023	9		42
Château Rasque, Blanc de Blanc	2023		42	58

### The Loire & Burgundy

#### CHARDONNAY

Manoir du Carra	2022	8		43
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#### SANCERRE

Domaine Denizot	2022	9		52
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#### CHABLIS

Domaine Guillaume Vrignaud	2022		32	58
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## RED WINES



### The South

		12 cl	50 cl	75 cl
CÔTE DE PROVENCE - AOP				
Château Saint Maur "Saint-M"	2023	6	24	32
Château Astros, "Cuvée Amour"	2023			36
Château Rasque "Pièce Noble "	2020		38	54
CÔTEAUX VAROIS EN PROVENCE - AOP				
Château Thuerry "Les Abeillons"	2019			46

### The Rhône valley

CÔTES DU RHÔNE				
Domaine d'Ouréa 	2022	7		32

### Burgundy

VIN DE BOURGOGNE				
Doudet - Naudin, Pinot Noir	2022	8		48

### Bordeaux region

BORDEAUX				
Chapelle Berard, Origine n°15 	2015	9		52

## BUBBLES & CHAMPAGNES

Prosecco, Diamas extra dry 		8		35
Devaux Brut "Grande Réserve"		12		80
Billecart-Salmon Brut Réserve				120

# LE MOURE ROUGE

## TO SHARE (OR NOT)

  Panisse fries, truffle mayonnaise - 13

 Pan-fried chipiron with garlic - 19

 Grilled Sardines - 20

 Eggplant caviar, sweet-spiced yogurt, toasted bread - 15

The Moure Rouge's Fritto Misto, homemade tartar sauce - 21

Rolls trilogy, lobster, tuna & crab in a brioche bun - 35

## STARTERS

Niçois "Petits farcis" - 18

  Smoked Burrata 125g, old tomatoes & basil - 24

 Tuna gravelax with spices - 23

## SALADS


 Niçoise salad, tomatoes, egg, green peppers, anchovies, tuna, black olives - 24

 Octopus Salad, in fennel salad marinated in citrus fruits - 26

Moure Rouge's Caesar salad, crispy chicken, perfect egg and smoked bacon - 24

## CRUDOS BAR

 Sea bream ceviche, tiger lick, pomegranate - 25

 Knife-cut beef tartare, homemade french fries - 28







## THE CHEF'S SUGGESTION !

Served for lunch.



## PASTAS

- Linguine "Alle Vongole" - 27  
Clams, garlic, white wine, olive oil, parsley
- Linguine "Alla Faruk" - 29  
Clams, gambas, squids, razor clams, with saffron mussel juice
- Orecchiette with truffle cream - 31  
Summer truffles shaving
- Lobster linguine, to share for 2 - 85

## FISHES

-  Whole cuttlefish, wok of broccoli stalks, virgin sauce lime & ginger - 28
-  Semi cooked tuna, kiwi guacamole - 32  
Fish and Chips, homemade tartar sauce - 28
-  Sea bass paved, mashed sand carrots mashed & virgin sauce - 39
- Breaded octopus tentacles with pinko & combawa, eggplant & mango caviar - 30
-  Whole fish just caught 600/800g, 2 garnishes of your choice - 49
-  Grilled whole lobster to plancha, 2 garnishes and virgin sauce - 75
-  Whole fish just caught 1,2kg, 2 garnishes of your choice - 90

## MEATS

- "Alla Milanese" veal escalope, tomato linguine & straciatella - 31
-  Argentine Green Feed entrecote heart 300g, truffled panisse fries, full bodied juice - 36  
Galice beef cheeseburger, homemade fries - 26
-  Low-temperature rack of lamb, full-bodied juice, mashed and roast artichokes - 31

## GARNISHES

Additional garnish at 7€.



- Mashed sand carrots  
Sucrine  
Homemade French fries  
Wok of brocolis stalks, asparagus and fennel  
Truffle panisse fries  
Mashed artichokes

## DESSERTS

Pavlova, vanilla ice cream, red fruit coulis, vanilla whipped cream - 12

Profiteroles, vanilla ice cream & melting chocolate - 12

Lemon meringue pie, light cream - 12

The genuine tiramisu - 12

 Beautiful plate of fresh seasonal fruit - 17

Dark and milk chocolate duo, crispy cookie - 12

Raspberry tart, hint of lemon - 12

Royal waffle, vanilla ice cream, hot chocolate, whipped cream - 12

Gourmet coffee - 12

Gourmet champagne - 22

## ICE CREAM & SORBETS

1 scoop - 4 | 2 scoops - 6 | 3 scoops - 8

Chantilly (whipped cream) - 1,5

Vanilla, Coffee, Chocolate, Caramel, Pistachio, Rum-raisin,

Lemon, Mango, Passion, Strawberry, Raspberry, Coco

## ICE CREAM COMPOSITIONS

Liège Chocolate - 13

2 chocolate scoops, 1 vanilla scoop, chocolate sauce and whipped cream

Liège Coffee - 13

2 coffee scoops, 1 vanilla scoop, espresso and whipped cream

Dame Blanche - 13

3 vanilla scoops, chocolate sauce and whipped cream

Colonel - 13

3 lemon sorbets, Vodka

Antillaise - 13

2 rum-raisin scoops, 1 vanilla scoop, Rum