THE SLATE

MAIN COURSE + DESSERT

"Based on inspiration and seasonal products

SUGGESTIONS

OUR MUSSELS come depending on the season.

We get the delivery every morning. Each serving (approx.1kg) is cooked in its own pot, so it will be prepared exactly to your taste, dressed in its own sauce.

Our fries are fresh and prepared using the double fried method.

PASTA Skillet meals are available with all our sauces!

To TAKE AWAY: packaged and processed from recycled raw materials.

YOU ARE RESPONSIBLE FOR THE FOOD YOU TAKE AWAY.

Lighthouse / Port Lympia PARKING LOT: One hour free, please ask for if needed!

ALLERGIES: QR-Code or File available upon request.

SOURCE OF MEAT is indicated on the window.

CAKE orders, restaurant privatisation.

BREAKFASTS

on the spot

take-away

sugar, honey, agave, cow's milk, soy

"Last order 10:28!"

2 eggs omelette, salad, bread/butter/jam, squeezed orange, hot drink, fresh fruit salad

GLASS OF SQUEEZED ORANGES in a minute

Irish coffee (with a meal)

1 scoop of vanilla coffee, hot and strong

Organic fruits

Syrups: Strawberry, raspberry, grenadine, lemon, mint, elderflower,

hibiscus, rum, coconut, cane sugar, vanilla

Sparkling water

DRINKS "to take away!"

Cans

Organic water or Capri-sun

CHILDREN MENU

Up to 11 years

Plain mussels or pasta or chicken

French fries or vegetables

Compote or a scoop of ice cream / syrup

net prices/ service included / alcohol abuse is dangerous for the health. Please consume in moderation.

Non-contractual photos.

Feeling a little hungry? “Our ORGANIC eggs!”

3 Fried eggs or omelette green salad

Grated cheese Smoked bacon matchsticks, white ham

Onion confit

AS A STARTER OR AS A DISH, ALONE OR TO SHARE

“While the mussels sing!”

Fried Food (9 to 12 pieces)

Choice between: Accras, onion rings, cheese sticks + 2 dipping sauces

with salad

Small green salad

Mixed

Infarina fried seafood (Tasty and delicious mix), 2 sauces

Cheese platter

Smoked salmon on toast and butter

Marinated octopus green salad, tomatoes, croutons or octopus and toast

Caesar Roma salad, poached egg, diced bacon, tomatoes, homemade croutons, parmesan

Seed Breaded Chicken Needle Supplement

SWEETS

Original French toast from Mina Nature or salted butter caramel, maple syrup, whipped cream

Cheese platter

Pavlova Meringue, whipped cream, seasonal fruit

GOURMAND COFFEE or Tea / Coffee or Tea served with a selection of seasonal desserts

Molten Chocolate Cake, Vanilla ice cream, Chantilly

Homemade poached pear, hot chocolate, sorbet, Chantilly

Tatin pie or Chantilly apple pie, scoop of vanilla

(Fresh seasonal fruit salad)

ICE CREAM

1 scoop 2 scoops 3 scoops

Classical and seasonal flavours, you can ask us about them!

Goodies: Caramel, homemade hot chocolate, infused Alcoholic Whipped Cream

Jack's affogato, 2 scoops of vanilla ice cream, hot strong coffee, whipped cream

White Lady cup, 3 scoops of vanilla, homemade hot chocolate, whipped cream

Liégeoise cup, a choice of 3 scoops (coffee, chocolate, or vanilla), strong coffee, Chantilly

Selection of seasonal fruits, 2 scoops of sorbet, whipped cream

Soleia Nice, Lemon and tangerine sorbet, local alcohol from Nice, bitter oranges

Trou Normand, 1 pear or apple sorbet, Calvados

Sweet version, 1 pear or apple sorbet, Manzana (hum!!)

Colonel Corse or Italian, 2 mandarin/lemon sorbets, Vodka, Myrtle or Limoncello

After Eight, 2 Mint Chocolate scoops, Get 27

CREPES

Sugar

Sugar, lemon, or butter

Nutella, jam, homemade hot chocolate

Brown cream, salted butter caramel, maple syrup

Corsican jams, artisanal, honey

Chantilly ice cream supplement

LE ROCHER CHEZ MINA is a restaurant

Any alcoholic drink must be served with a dish.

APERITIVES

MARTINI WHITE, RED - 5 cl

Kir Blackcurrant, peach, blackberry

ALCOHOL

Soft supplement

LIQUORS

bitter oranges

A SPECIAL PRODUCT FROM NICE TO BE TAKEN AWAY

BEERS

Pression

Syrup supplement

Without alcohol

OUR MUSSELS

Sourced according to season... Do not hesitate to ask us!

Cooked in individual pot and served with fresh fries

or seasonal vegetables or salad

Varieties

Maître d 'Hôtel Nature + butter,garlic,parsley «snail butter 15.50 e

Corsica Garlic, olive oil, Cap Corse, orange

Additional cream for Maître d'hôtel or Corse

Maquis Tomato base + Corsican herbs, olive oil

Lobster bisque Plain base + 200g lobster bisque + cream

Tomato-based octopus + shellfish fumet + oil-flavoured octopus

Shrimps Cream base + shell fish fumet + shrimps

The Classics

all mussels are prepared using the following:

Natural Onion, celery, parsley, bay leaf

(Individual cooking, all other removals can be processed upon request)

Marinière Nature base + white wine

Lemon Plain base + fresh lemon + candied lemon (delicious and tasty)

"Tomatoes, the tour of the Mediterranean"

Tomatoes from Nice, olives, peppers, basil, anchovies (or not), depending on your taste

Paella Tomatoes, Spanish seasonings, chorizo, peppers, olives

Bolognese Plain base + tomato sauce, minced beef

"Creams, between Normandy and North"

Cream (Nature + cream, white wine (or not)

Cream base cheese + camembert or Roquefort or Maroilles

"Gourmet" cheese, your cheese choice + smoked bacon

Scandinavian Cream base + 200g smoked salmon (hum!! Very delicious)

Cream base mustard + Dijon and old-fashioned mustard

Curry Cream base + curry

Marika Base cream + West Indian chilli or Habanero chilli

Carbonara Cream base + smoked bacon, Provence herbs

Normandy Cream base + Calvados

DO YOU HAVE ANY HESITATION? ARE YOU VERY FOND OF FOOD?

Choose a MI-MI!!

Half pasta (approx. 300g) Half mussels (approx. 500g)

Always with a variety of our delicious sauces!

All supplements for mussels or pasta or salads

Smoked bacon/Smoked tofu/ Seasonal vegetables/Green salad

A portion of Fresh fries

Habanero chilli

OUR PASTA BUCATINI

Served in skillet, parmesan

OUR SPECIALITIES

CHILDREN MENU

Up to 11 years

10.00 e

Plain mussels or pasta or chicken

French fries or vegetables

Compote or a scoop of ice cream / syrup

Here, we peel, we cut, we slice, we grill, we smell, we make you sing. It's simmering, it's covered in sauce, it smells good... Our recipes are based on local, seasonal

and organic products (egg, coffee, fruit juice, milk) as much as possible.

COCKTAILS with alcohol

Prosecco, Soda, Apérol, Orange Fruit

Champagne, fruit cream of your choice

Vodka, Cointreau, cranberry juice, lemon

Rum, Lime, Cola

Vodka, peach liqueur, cranberry juice, and pineapple

Rum, lime, mint, sugar, sparkling water

Mojito fruit Mojito base with fruit puree

Fruit juice planter, rum, sugar, nutmeg, cinnamon

Gin, lemon, sugar, sparkling water

Tequila, Cointreau, lemon

Rum, lime slices, vanilla sugar

Vodka, tomato juice, celery branch

Alcohol-free MOCKTAILS

"AND THE PARTY IS CRAZIER"

The tasty "Virgin" cocktails

Syrup flavour Rum, mint, lemon or fruit puree, lemonade, sparkling water

Rum flavour syrup, lime juice, vanilla, cinnamon, pepper, lemon slices

Planter Syrup flavour Rum, orange juice, exotic fruits juice, fresh fruits

orange, sparkling water, soda, orange fruit

Coke, rum flavour syrup, lime

orange syrup, cranberry juice, lemon

Tomato juice, squeezed lemon, celery branch

WINE LISTS

WINES BY THE GLASS

WINE OF THE MOMENT

DRY WHITE

WHITE UBY

WHITE WINES

SPARKLING

Cup

approved, after testing!

Organic wine

Raw Cider

Champagne depending on the current producer

ALCOHOL-FREE SPARKLING WINE

To extend the party:

courtesy bag to take your bottle with you!

LIST OF ALLERGENS

QR-Code or File available upon request.

Cereals containing gluten (i.e., wheat, rye, barley, oats, spelt, kamut or

their hybridised strains) and products made from these cereals.

Shellfish and seafood products.

Eggs and egg-based products.

Fish and fish-based products.

Peanuts and products made from peanuts.

Soy and soy-based products

Milk and milk-based products (including lactose)

Nuts (i.e., almonds, pistachios, hazelnuts, walnuts, cashew nuts,

pecan nuts, Brazil nuts, Macadamia nuts and Queensland nuts

and products made from their fruits.

Celery and celery-based products.

Mustard and mustard-based products.

Sesame seeds and products derived sesame grains

Sulphur dioxide and sulphites in concentration

of more than 10mg/kg or 10mg/litre in terms of S02.

Lupin and lupin-based products.

Mollusc and molluscan products.