



RESTAURANT
LES BAINS



TO SHARE

- Chickpea fries - 9 pieces**  10 €
- Panko-breaded shrimp - 6 pieces** 12 €
- Goat's milk Tomme de Provence, salad and honey** 10 €

STARTERS

- Zucchini flower stuffed with brousse cheese**
Taggiasca olives and sun-dried tomatoes 14 €
- Amberjack carpaccio**
green pea hummus with pomegranate, lemon zest and olive oil 16 €
- Burrata & marinated cherry tomatoes**  14 €
Taggiasca olives
- Miso and ginger-marinated tuna tataki**
lemon and coriander guacamole 18 €
- Sun-dried peppers chakchouka**  14 €
feta and chives

MAIN COURSES

- Roasted lean fish fillet**
zucchini stuffed with herb-infused ricotta & candied lemon, citrus sauce 28 €
- Veal medallion**
Niçoise ratatouille, fried onions & creamy sauce with whole-grain mustard 28 €
- Octopus Aïoli**
raw and cooked vegetables in olive oil, bottarga 32 €
- Ribeye steak (approx. 300g)**
pepper sauce, fries & sucrine lettuce 32 €
- Gnocchis**  26 €
tomato sauce, Taggiasca olives, fior di latte & basil
- Caesar Salad**
chicken or smoked salmon, anchovies, Caesar dressing, croutons & parmesan 28 €
- Sea bass au gratin with almonds (for 2)**
choice of one side per person 34 €/pers
- Slow-cooked lamb shoulder (for 2)**
choice of one side per person 34 €/pers

Net prices in euros, including all taxes and service. • List of allergens available on request • Vegetarian 



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SIDE DISHES



6,5 €

French fries

Ratatouille

Baby vegetables

Salad

Mashed potatoes

DESSERTS



Strawberry tartlet

vanilla cream & basil

12 €

Profiteroles

vanilla ice cream, Valrhona 70% chocolate sauce & sliced almonds

12 €

“Crème brûlée” with almond and hazelnut praline

10 €

Apple crumble

vanilla ice cream, to share

16 €



CHILDREN MENU

For children up to 12 years old

19,5 €

Syrup or fruit juice

Minced steak or breaded chicken or breaded fish

Served with fries or gnocchis or vegetables 

Chocolate fondant 

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ICE CREAM SUNDAES

14 €

La Pointe Rouge

duo of strawberry sorbet and raspberry and hibiscus sorbet, with meringue crumble and red fruit coulis

La Summer

duo of apricot sorbet, basil sorbet, almond crumble & peach coulis

La Palm Beach

duo of vanilla ice cream, chocolate ice cream, brownie crumbs & caramel sauce

Extra vanilla whipped cream

4 €

ARTISANAL ICE CREAMS 8 €

Puyricard - stick ice creams

Choice of flavours: vanilla, chocolate, red berries, mango, caramel

Sacha Glace - bowl ice creams

Choice of flavours: vanilla, chocolate, lemon, hibiscus, orange blossom



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OUR PRODUCERS

At Les Bains, Head Chef Adel Dakkar creates authentic and socially conscious cuisine, driven by a deep respect for the produce and those who grow it.

Guided by a commitment to sustainability, he carefully selects local producers who share his values, prioritising partners located within 150 km of Marseille, Cassis, Aix-en-Provence and Bandol.

His cuisine showcases seasonal produce, often certified (Organic, PDO, AOC, PGI), chosen for its quality and traceability. The chef is committed to a sustainable approach by favouring short supply chains, minimising food waste and incorporating vegetarian and vegan dishes into his menu, all crafted to the same high gastronomic standards.

Through every dish, Adel Dakkar offers an authentic experience, rooted in his local area, which celebrates both flavour and the dedication of those who bring our region to life.

ORIGINS

Bread – Boulangerie Aixoise, Marseille

Panisses – Marseille

Yoghurts – Savoie

Ice cream – Sormiou, Marseille

Fish – Tamaris, La Seyne-sur-Mer

Wines – Local estates

Meat - Please ask front of house staff

