



SET MENUS

LUNCH SET MENU

Weekdays (excluding weekends & public holidays)
24.⁰⁰

Main course of the day & Dessert of the day

Weekends & Public Holidays

Our chef **Jérémy Boiteux** and his team
offer a special suggestion
based on the day's market

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CHILDREN'S MENU

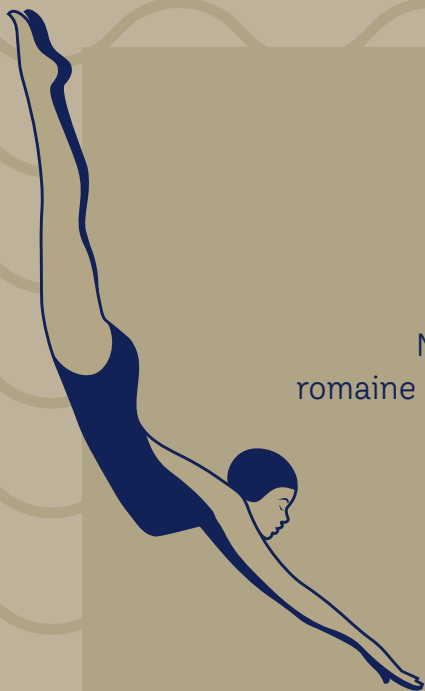
For children up to 12 years old
14.⁰⁰

A soft drink of your choice

Crispy chicken or fish or white ham
served with a side dish of your choice

Chocolate cake or A scoop of ice cream of your choice

Please feel free to ask for the list of allergens contained in our dishes



LIGHT BITES

THE CAESAR

Marinated homemade crispy chicken, romaine lettuce, parmesan, soft-boiled egg, tomatoes, croutons, and marinated anchovies

21^{,50}

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RED TUNA KEBAB-STYLE

Salad, tomatoes, basil, onions and Mediterranean condiments

26^{,00}

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BEEF TARTARE

Hand-cut «Charolais» beef tartare with southern flavors, served with fries

25^{,00}

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OBEACH SALAD

Arugula, spinach, crispy vegetables, seasonal fruits, quinoa, marinated sea bream fillet, and tangy vinaigrette

23^{,00}

STARTERS

OMEMADE TERRINE

French pork terrine with thyme,
dried figs, and multigrain breads

16.⁰⁰

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PERFECT EGG

Creamy pea velouté, mint foam,
walnut oil, and croutons

14.⁵⁰

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PRAWNS

Ceviche-style prawns with a cold shellfish bisque
and citrus fragrance

22.⁵⁰

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BURRATA

Heirloom tomatoes, 18-month-aged Parma ham,
Apulian burrata,
and homemade «PICUAL» olive oil pesto

19.⁰⁰

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OYSTERS

Selection based on daily delivery
6 pieces 19.⁰⁰ | 12 pieces 36.⁰⁰





FISH DISHES

MEDITERRANEAN MEAGRE

Pan-seared,
served with a seasonal vegetable «sauce vierge»
and 18:1 olive oil

28.⁵⁰

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SEA BREAM

Celery root in two textures,
garnished with preserved lemon
and roasted hazelnuts

25.⁰⁰

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GRILLED OCTOPUS

Served with tzatziki, beetroot hummus,
and smoked paprika chickpea dip

25.⁰⁰

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RED TUNA TATAKI

Seared and citrus-marinated red tuna
with cumin carrot cream

28.⁰⁰

All our dishes are served with a side of your choice

MEAT DISHES

SMASH BURGER

Homemade charcoal bun,
«Charolais» beef, tomato,
arugula, cheddar,
onion compote, and crispy bacon

23.⁰⁰

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DUCK BREAST

French duck breast,
pan-seared, served with vanilla parsnip mousseline,
poached pear,
and tangy reduced sauce

28.⁰⁰

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VEAL TENDERLOIN

Slow-cooked at low temperature,
served with charred leeks,
sautéed oyster mushrooms with parsley,
and rich jus

26.⁰⁰

All our dishes are served with a side of your choice





SIDE DISHES TO ACCOMPANY YOUR MAIN COURSE

FRIES

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CREAMY POLENTA

With seasonal mushrooms
and fresh herbs

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THAI RICE

Stir-fried with Asian flavors

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CAULIFLOWERX

Cauliflower cream,
caramelized cabbage, and lime

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SALAD

Arugula, spinach shoots,
sun-dried tomatoes, and pickled onions

Additional side dish: €6⁰⁰

DESSERTS

CREATED BY OUR PASTRY CHEF, STÉPHANE MAGRIN

CHEESE PLATTER

Selection from «Got» cheese shop,
Rue Lamalgue, Toulon
15,00

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PINEAPPLE

Roasted pineapple
with Timut pepper,
kalamansi cream, yogurt mousse,
and limet
12,00

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70% CHOCOLATE

Classic chocolate fondant,
vanilla ice cream, and crispy tuile

12,00

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SIGNATURE DESSERT

LO BEACH'S signature orange
cake, mandarin sorbet,
and whipped cream
12,00

PEAR

Poached pear with sweet spices,
crispy gianduja shell,
hazelnut crumble, milk caramel,
and fleur de sel
12,00

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GOURMET COFFEE VERY GOURMET

15,00

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GOURMET CHAMPAGNE

Also works very well...
28,00

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ICE CREAMS

Vanilla, chocolate, coconut,
strawberry, raspberry, lemon,
mandarine
1scoop 2⁵⁰ | 2scoops 5⁰⁰ | 3scoops 7⁰⁰
Homemade whipped cream 2⁰⁰