
LE MOURE ROUGE

CANNES

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

All our dishes are homemade



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 White/ Red/ Dry	5,5
Casanis	5
Suze	5
Ricard	5
Pastis	5
Kir	5
Americano	7
Whisky	8
Kir Royal	16
Ricard + syrup	5
Jack Daniel n°7	10
Jim Beam	8
Baby	4
Don Papa	12
Diplomatico	12
Havana	12
Gin Gordon	8
Gin Tanqueray	10
Gin Hendricks	12
Gin Mistral	15
Tequila	8
Vodka Smirnoff	8
Vodka Eristoff	8

WATER

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

HOT DRINKS

Coffee	2,5
Americano	3
Iced coffee	4,5
Tea	4,5
Iced tea	4,5
Choco viennois	5
Hot chocolate	5
Cappuccino	5
Grand crème	4,5
Tea with milk	4,5
Decaf	2,5
Herbal tea	4,5
Macchiato	2,5
Double espresso	5

BEERS

DRAFT	25CL	50CL
Stella	5	9
Leffe	6	11
Tripel Karmeliet	8	15

BOTTLES

Corona	6
Heineken	6
Heineken 0%	6
Desperados	6
Pietra	6
1664 Blanche	6
Shandy	4,5
Monaco	5

LIQUEURS

Limoncello	8
Marc de Provence	8
Cognac	8
Calvados	8
Pear brandy	8
Armagnac	8
Grappa	8
Get 31	8
Get 27	8
Kalhua	8
Manzana	8
Baileys	8
Cointreau	8
Porto red and white	8
Amaretto	8

RED WINES


The South

CÔTEAUX D'AIX EN PROVENCE Pigoudet Première	2022	50CL 19	75CL 29
CÔTES DE PROVENCE Château Reillanne, "Emoa"	2017		36
Château Thuerry "Les Abeillons"	2017		46
Château Rasque "Pièce Noble "	2019	38	54

The Rhône valley

CÔTES DU RHÔNE Domaine d'Ouréa	2021		32 
CROZES-HERMITAGE Domaine des Entrefaux	2020		54



Burgundy

HAUTES-CÔTES DE BEAUNE Château de Melin	2021		56 
MERCUREY Domaine Michel Juillot	2021		66

Bordeaux region

BORDEAUX Château Berard, Origine 15	2015		44 
SAINT-EMILION L'envol de Martinet	2011		52

ROSÉS WINES

CÔTEAUX D'AIX EN PROVENCE Pigoudet Première	2022	19	29
CÔTES DE PROVENCE Domaine Léoube, Love by Léoube	2022		32 
Domaine Gavoty, Grand Classique	2022		36
Château Minuty, Prestige	2022		42
Château Thuerry 21	2022		48 
Château Miraval	2022		56
Château Rasque "Alexandra"	2022	42	58
Domaine Ott, Château de Selle	2022		78

WHITE WINES

The South

CÔTEAUX D'AIX EN PROVENCE Pigoudet Première	2022	19	29
CÔTES DE PROVENCE Domaine Gavoty, Grand Classique	2022		32 
Château Minuty, Prestige	2022		42
Château Rasque, Blanc de Blanc	2022	42	58

The Loire & Burgundy

CHARDONNAY Manoir du Carra	2022		43
POUILLY-FUMÉ Domaine des Rabichattes	2022		48
SANCERRE Domaine Denizot	2021		52
CHABLIS Domaine Guillaume Vrignaud	2022	32	58

NATURAL WINES



VIN DE FRANCE Château Thuerry, Une Thuerry, 3 Colours	2022 & 2021	75CL 52
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CHAMPAGNE

A. Bergère, Origine, Brut	75CL 75
Billecart-Salmon Brut Reserve	115

WINE BY THE GLASS

Red Wines

CÔTEAUX D'AIX EN PROVENCE Pigoudet Première	2022	12CL 5
CÔTES DU RHÔNE Domaine d'Ouréa	2021	7
CÔTES DE PROVENCE Château Thuerry "Les Abeillons"	2017	9
SAINT-EMILION L'envol de Martinet	2011	12

Rosé Wines


CÔTEAUX D'AIX EN PROVENCE Pigoudet Première	2022	5
CÔTES DE PROVENCE Domaine Léoube, Love by Léoube	2022	6

White Wines



CÔTEAUX D'AIX EN PROVENCE Pigoudet Première	2022	5
SANCERRE Domaine Denizot	2021	9
CHARDONNAY Manoir du Carra	2022	9
POUILLY FUMÉ Domaine des Rabichattes	2022	10
CHABLIS Domaine Regnard, Grand Regnard	2021	10
CHAMPAGNE A.Bergère, Origine, Brut		13

LE MOURE ROUGE


TO SHARE (OR NOT)

-  Panisse fries, truffle mayonnaise - 13
- Codfish accras, pistarellu - 14
- The Moure Rouge's Fritto Misto, tartar sauce - 21

STARTERS

-  Leek vinaigrette, truffle oil - 21
- Marrow bone, toasted bread - 19
- "Homemade" fish soup, Sétoise rouille - 22
-  Onion gratin, grated cheese, toast - 20
- Tamaris oysters from Maison Giol per 6 - 14 or per 12 - 28

SALADS

-  Endive salad, walnut & Roquefort - 23
- Octopus salad, lemon truffle oil and parmesan - 25
- Caesar salad, grilled bacon, soft-boiled egg - 24
- Fillet of herring, potatoes in oil - 20

DISH OF THE DAY 19,50

Daily served for lunch, Monday to Thursday.

AND AS ALWAYS, THE CHEF'S SUGGESTIONS !

Served for lunch, Friday to Sunday.

WHOLE FISH & LOBSTERS

- Sea bream and sea bass according to availability, 2 garnishes - 49
- Grilled lobster, vierge sauce, 2 garnishes - 65
- Lobster Linguine, to share for 2 - 75
- Beautiful sole meunière, 2 garnishes - 62

TARTARE AND CEVICHE

Knife-cut beef tartare, "Home" french fries - 28

Sea bream ceviche, tiger lick, pomegranate - 23

CHEF'S "SIGNATURE"

Linguine "Alle Vongole" - 27

Clams, garlic, white wine, olive oil, parsley

Linguine "Alla Faruk" - 29

Clams, gambas, squids, razor clams, with saffron mussel juice

Fisherman's pot - 45

For 2 - 85

Fish soup, croutons, rouille Sétoise, fish, clams,
razor clams, potatoes

FISH

Roasted Cod pave, with pistarellu gratin - 31

Fish and Chips, tartar sauce - 28

Grilles octopus tentacles, butternut puree - 29

Roasted sea bass fillet, mashed potatoes - 29

MEAT

Veal liver, raspberry vinegar, mashed potatoes - 27

Chateaubriand of beef fillet 200g, shallot sauce, red wine, panisse fries - 33

Chicken supreme, yellow wine sauce, rice - 28

Black pudding, caramelized apples, mashed potatoes - 27

Slow-cooked lamb mice, mustard, honey & butter, butternut puree with cumin - 31

SAUCES

Béarnaise, Pistarelou, Tartare, Meat juice, Red wine

GARNISHES

Additional garnish at 7€.

"Homemade" mashed potatoes

Crunchy weights

Sucrine

Home fries

Rice

"Homemade" butternut puree with cumin

DESSERTS

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

Caramelized Tarte Tatin - 12

"Île Flottante" from our childhood - 12

Roasted pear, honey & rosemary, sour cream - 12

Rice pudding from our childhood - 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 - 1,5

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

Lemon, Mango, Passion, Strawberry, Raspberry, Coco

DESSERT TO SHARE

Beautiful profiterole, hot chocolate and vanilla ice cream for 2 - 19

Generous "île flottante" from our childhood for 2 - 18

ICE CREAM COMPOSITIONS

Liégeois Chocolate - 13

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

Liégeois 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