



Réservations : +33 (0) 4 67 94 44 01

M E N U



SCAN HERE

Sun Beach
Restaurant
Bar
René Oltra

Prices expressed in € including all taxes - Service included - Excessive drinking is dangerous for your health, consume in moderation. Management reserves the right to refuse entry to the establishment.

René Oltra Naturist Center establishment

Shell

12 SHRIMPS **C**

14 €

6 OYSTERS **MO**

15 €

SMALL PLATTER **MO,C**

6 Oysters, 12 Crevettes, 6 Whelks,
4 Crab claws.

35 €

LARGE PLATTER **MO**

12 Oysters, 16 Shrimps, 10 Whelks,
6 Crab claws et 1 Lobster.

75 €

Vinegar, shallots, aioli.

Salads

GREEK SALAD **L,SE**

Mixed salad, cherry tomato, cucumber,
red onion, black olive, green pepper,
feta cheese, oregano, extra virgin olive
oil, tzatziki sauce, Greek yogurt, garlic,
mint.

19 €

BURATTA **L,SE,FCG**

Burrata, heirloom tomatoes, arugula,
Speck ham, herbed croutons, and
homemade pesto

20 €

TUNA / SALMON POKE **G,P,SO,SE**

Rice, cherry tomatoes, radishes,
cucumber, beans, marinated red
cabbage, fried onions, marinated tuna,
salmon, and wakame.

Veggie: €18

20 €

CAESAR SALAD **G,O,ASD,L,FCP**

Romaine lettuce, heirloom tomatoes,
croutons, bacon bits, crispy chicken,
parmesan shavings, poached egg, and
Caesar dressing.

22 €

THE ITALIAN **AS,L,SE**

Mixed greens, cherry tomatoes, grilled
zucchini, stuffed peppers, buffalo
mozzarella, pickled red onions, Parma
ham, breadsticks, and homemade pesto.

23 €



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Starters

TUNA TATAKI FCGR

Tuna tataki with pistachio crust, raspberry sauce, and a side salad.

19 €

BEEF CARPACCIO L

Beef Carpaccio accompanied by cherry tomatoes, Parmesan cheese, arugula, pine nuts, homemade pesto, balsamic vinegar, and olive oil.

20 €

BEEF TARTARE L

Beef tartare with semi-dried tomatoes, capers, taggiasche olives, Parmesan shavings, salad, and fries.

23 €

SIGNATURE BEEF TARTARE L

Beef tartare, avocado, burrata, truffle, taggiasche olives, lamb's lettuce salad, red onions, pomegranate, and fries.

28 €

Pasta

GNOCCHI SORRENTINA LGE

Gnocchi with tomato sauce, fior di latte, parmesan cheese, and basil.

23 €

TAGLIATELLE WITH TRUFFLE L.O.G

Tagliatelle, herb-infused ham, burrata, and fresh truffle.

30 €

Burgers

CHICKEN LGSEFC

Poppy seed bread, crispy chicken, cheddar cheese, bacon, lettuce, tomato, red onion, herb sauce, and fries.

21 €

BEEF ROSSINI LG

Brioche bun, steak, cheddar cheese, caramelized onions, lettuce, tomato, foie gras, and fries.

26 €



Allergen List

- G** Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut, or their hybrid strains) and products containing these cereals
- C** Crustaceans and products containing crustaceans: Lobster, shrimp, crab, crayfish...
- O** Eggs and egg-based products
- P** Fish and fish-based products
- A** Peanuts and peanut-based products
- SO** Soybeans and soybean-based products
- L** Milk and milk-based products (including lactose), cheese
- FC** Nuts (almonds, hazelnuts, walnuts, cashews, pecans, macadamias, pistachios) and products containing these nuts
- CE** Celery and celery-based products
- M** Mustard and mustard-based products
- GR** Sesame seeds and products containing sesame seeds
- SE** Sulfur dioxide and sulfites at concentrations of more than 10mg/l
- AS** Frozen potatoes, syrups, jams
- L** Lupin and lupin-based products (Lupin - a plant related to peanuts)
- MO** Mollusks and products containing mollusks: Mussels, octopus, clams, oysters, cuttlefish...



Fish

WHOLE CUTTLEFISH M.O

Cuttlefish with garlic and parsley, aioli, Venere rice, and pesto vegetables.

23 €

PRAWNS RISOTTO L.C

Rice with Parmesan emulsion, fried onions, sun-dried tomatoes, and prawns.

25 €

SEA BASS OR SEA BREAM P.M.O

Whole fish flavored with citrus, mashed potatoes, vegetables, aioli, and lemon.

27 €

SALMON STEAK P.C.I

Salmon steak, bisque, and mashed potatoes.

22 €

RED TUNA P.M.O

Red tuna with parsley and a hint of citrus, accompanied by mashed potatoes, vegetables, and aioli.

32 €

Meats

CHICKEN SUPREME L.G

Poultry accompanied by a mushroom sauce, mashed potatoes (slow-cooked), sautéed mixed mushrooms, and sautéed vegetables.

24 €

VEAL STEAK L.G

Veal steak, gorgonzola cheese sauce, mashed potatoes and Sautéed vegetables (slow-cooked).

28 €

RIBEYE STEAK L

Ribeye steak 280g with garlic butter, salad, and fries.

29 €

RUMP STEAK

Heart of rump steak, crushed vegetables, and peppercorn sauce.

28 €

SE.G.L

FLANK STEAK SE.G.L

Bavett Flank steak with shallot sauce, fries, and vegetables.

25 €



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Desserts

FRUIT GAZPACHO SE

Syrup, mint, ginger, lemongrass, red berries, a scoop of strawberry or raspberry ice cream, sesame coulis, and red berries.

10 €

EXOTIC TART G.O.L.S.E

Crunchy shortcrust pastry garnished with mango pieces and Grand Marnier-flambéed pineapple, coconut cream, passion fruit, and lime zest.

12 €

TIRAMISU L.O

Gluten-free coffee

11 €

GOURMET COFFEE

Assortment of mini desserts.

14 €

ASSIETTE DE FRUITS FRAIS

Pot de cacao fondu à partager, accompagné de fruits frais.

14 €

Ice Cream

BLACK LADY

1 scoop vanilla, 2 scoops chocolate, chocolate sauce, whipped cream, and crushed hazelnuts.

10 €

WHITE LADY

3 scoops of vanilla ice cream, chocolate sauce, whipped cream, and crushed hazelnuts.

10 €

EXOTIC

1 scoop of mango, 1 scoop of passion fruit, 1 scoop of coconut, whipped cream, exotic coulis, and passion fruit (1/2).

11 €

LIEGE COFFEE

2 scoops coffee, 1 scoop chocolate, espresso coffee, and whipped cream.

11 €

ICE CREAM SUNDAE

2 scoops of your choice for 6€
3 scoops of your choice for 9€

COLONEL

3 scoops of lime, vodka.

12 €

Coffee, Salted caramel, Chocolate, Mint chocolate, White chocolate, Strawberry, Pistachio stracciatella, Black ice, Vanilla, Vanilla macadamia, Lemon, Lime, Raspberry, Coconut, Mango, and Passion fruit.

