

LA *F* LIBUSTE

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**Press kit**



# La Flibuste - Martin's Port Marina Baie des Anges



Posted like a guard at the entrance of the port of Marina Baie des Anges, the restaurant la Flibuste has undergone many changes since it was taken over by Roger Martins some 17 years ago. Involved with local businesses for the past three decades, this enthusiastic entrepreneur has devoted all of his energies in the restaurant, which he has endeavoured to elevate to the higher rungs of high-end catering over the years.





Along with his two sons, Enzo and Ryan, who work under Tony Lefrançois, head water formerly employed by La Roya in Corsica, Roger Martins, Master Restaurateur, has brought yet more refinement to his establishment by renovating and modernising the entire dining room with furniture by Collinet. The terrace, which is very pleasant in the warm season, has been extended, and a space called “Salon Martin’s”, next to the impressive mural wine cellar, is a favourite venue for patrons sharing a cup of tea or drinks among friends.

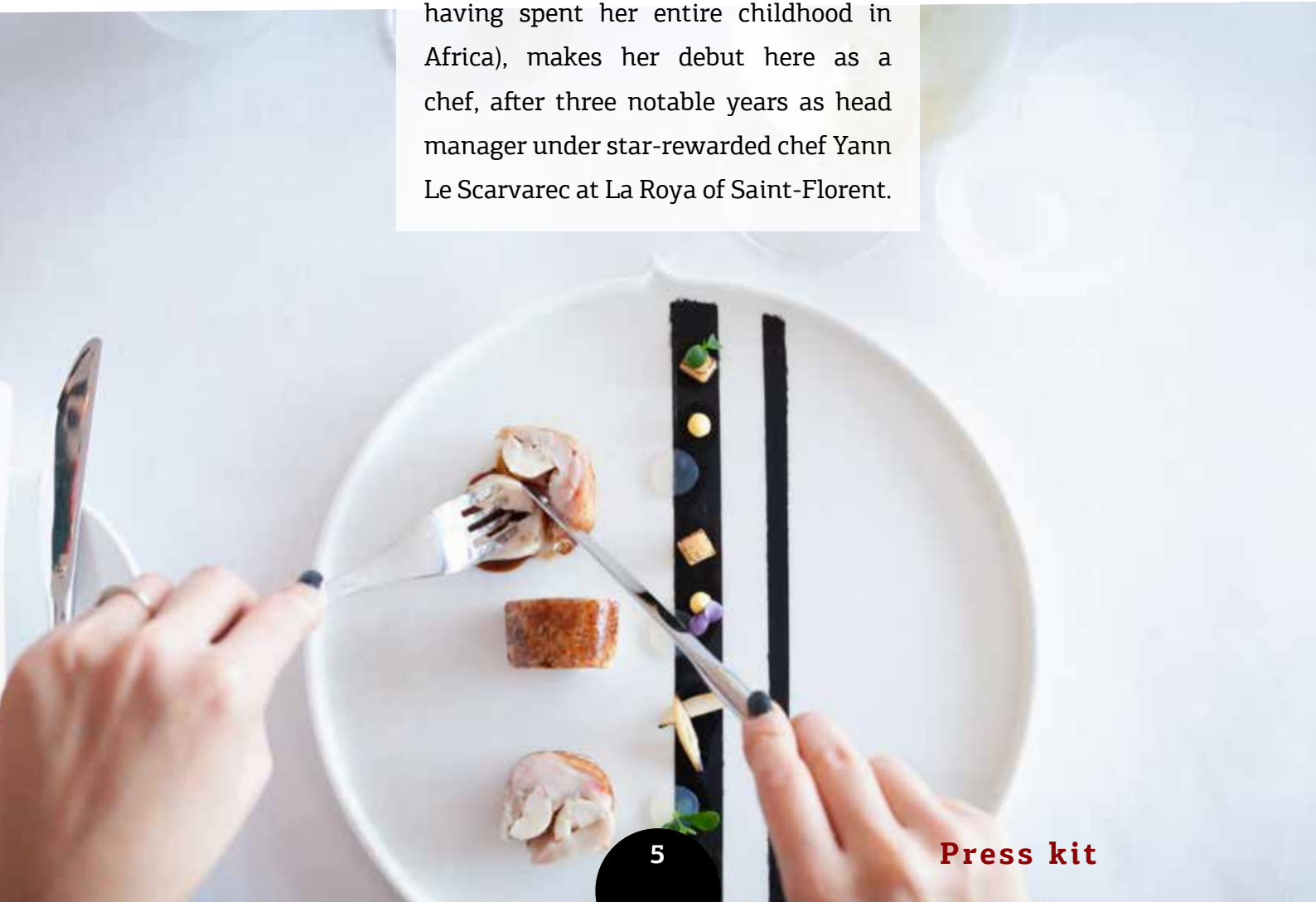


Tony Lefrançois,

# The flavours of Eugénie Béziat



The young 34-year old from Toulon (although she is originally from Gabon, having spent her entire childhood in Africa), makes her debut here as a chef, after three notable years as head manager under star-rewarded chef Yann Le Scarvarec at La Roya of Saint-Florent.





*“I was pursuing literary studies at the University of Toulouse when a meal by H el ene Darroze in Paris cause me to experience such intense emptions that I decided to change career”* explains Eug enie. Graduating from the hotel school in Toulouse, she joined Michel Gu erard at... Eug enie les Bains, as kitchen help. She then went on to work for the Brasserie of the Stade Toulousain under St ephane Garcia, a restaurant for which Michel Sarran was a consultant.



*“One day he offered me a job as his private chef in his house in Ibiza, where I cooked for his family and friends. Working for Sarran was dream come true” she tells us.*

After Corsica, she meets Roger Martins who uses convincing arguments to get her to join the La Flibuste adventure, by providing her the means to reach higher than the three forks awarded by the Michelin Guide.



# An inventive menu

As a chef passionate about exceptional produce and a skilled technician constantly searching for new combinations, Eugénie Béziat offers a winter menu crammed with delicious gems, such as the saddle of rabbit stuffed with squid and candied quince, glazed sweetbread with Sichuan flavoured beetroot juice then rolled in bread crumbs with cocoa nibs or the poached scallops with clarified butter and its light foam flavoured with Mallorca sorbassada.

La Flibuste has kept on the menu its selection of fish caught with sinkers. Eugénie now adds her special touch, by allowing you to choose your favourite fish, which she brings back to the kitchen to prepare its individual parts (filets, cheeks, and sometimes the head) using various techniques to finally propose a fine menu based on your selection.

It is a tasty exercise combining technical skills and creativity that you will most certainly enjoy!



# The menus



## La Flibuste offers several menus and formulas for lunch

**The lunch menus** are available from Tuesday to Friday, except during bank holidays, 28€ for 2 courses menu (starter + main course or main course + dessert) and 35€ for 3 courses menu.

**“Discovery” menu** at 55€ with three courses and meal-wine combination for 35€

**“Inspiration” menu** at 88€ with six courses and meal-wine combination for 51€



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À la carte



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## Starters

<b>Duck foie gras</b>	27 €
<i>Taha'a Grand Cru Vanilla and cistus ladanifer puff pastry brioche.</i>	
<b>Leek</b>	24 €
<i>Field-grown and grilled. Tamaris Bay oyster, tapioca and black Persian lime.</i>	
<b>Tourin</b>	18 €
<i>Velouté with Lautrec pink garlic and goose alicot. Chicken egg yolk and rye.</i>	
<b>Jérôme's king scallops</b>	29 €
<i>Gnocchi of smoked Calizano chestnuts. Rosemary milk and cured parmigiana fondue.</i>	
<b>Le caviar</b>	
<i>Ultra fresh and natural Prestige sturgeon from the establishment Kaviari.</i>	
30 gr.	98 €
50 gr.	168 €
100 gr.	355 €
<i>With advance order:</i>	
250 gr.	840 €
500 gr.	1 685 €
<i>We also propose Beluga Caviar to order</i>	

*Our chef is at your disposal for vegetarian and vegan inspirations.*

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## Sea and Land

<b>Sole</b>	48 €
<i>Slow cooked, candied parsnip with Colonnata bacon. White zabaglione with cashew nuts and vetiver juice.</i>	
<b>Calf sweetbread</b>	42 €
<i>Provence celery and Calabria liquorice. Caper and green lime seasoning. Concentrated celery juice and grilled nuts.</i>	
<b>Red mullet</b>	42 €
<i>Braised sea and land lettuce, meat consommé sauce, ox marrow and tail croustillant.</i>	
<b>Adrets lamb</b>	38 €
<i>Grilled and braised saddle and shoulder, "Yassa"-style, seasonal vegetables and lemon-flavoured gravy.</i>	
<b>Amberjack</b>	38 €
<i>Stuffed with smoked eel, peanut "attieké", salsify and concentrated broth of locally caught shrimps.</i>	
<b>Duck</b>	40 €
<i>With red Kampot pepper. Sweet potato from Cagnes sur Mer, black olive curry from Castaniers and 17 other ingredients.</i>	
<b>Catch of the day (depending on availability)</b>	11 €/100gr
<i>Fish cooked in three different ways, depending on our chef's inspiration, or whole-cooked: grilled or roasted.</i>	

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## Desserts

**Nice things are prepared with a lot of patience and love...  
Order your dessert at the beginning of your meal.**

<b>Roselle</b> <i>Candied and raw crisp pomelo, hibiscus flower-flavoured.</i>	17 €
<b>Baba</b> <i>Flavoured with lemons from Nice, pumpkin and coriander granita.</i>	18 €
<b>Dark chocolate and buckwheat</b> <i>Praliné of Piémont nuts, caramel and ice cream nib..</i>	20 €
<b>Homemade ice creams and sorbets selection</b>	14 €
<b>Ripened cheese selection</b>	18 €

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*I gave much thought to the format of this menu.  
I simply invite you to let yourself be guided, but remember to let us  
know of any allergies or products you don't like.*

*For me, restaurant guests should be treated as my own personal guests.  
I will prepare your meal by asking you on the phone "are there things you don't like,"  
"very well, let me prepare my favourite dish" or "let me surprise you  
with an unexpected meal!"*

*This menu is a showcase of what I can do, a glimpse of my culinary skills.  
Regarding the menus, my compositions are based on locally-available produce.  
The sea and land offer us what they want. Nowadays, it makes absolutely no sense  
to decide on a meal and to try to obtain it at any cost. The quintessence of my work  
and beliefs is the absolute contrary to that: we are constantly adapting  
to the deliveries of the day.*

*Endless possibilities are then open to us, a creative freedom for the chef  
and an invitation to embark on... culinary adventures.*

*Eugène  
BEZIAT*

## **Discovery menu 55€**

**Depending on produce availability  
Let yourself be surprised by the creativity of our chefs,  
with three courses**

-  
**Platter of aged cheeses - 11€**  
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**Let yourself be guided by our food/ wine combinations - 35€**

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## **Menu Inspiration 88€**

**Depending on produce availability  
Let yourself be surprised by the creativity of our chefs,  
with six courses**

-  
Plateau de fromages affinés - 11€

-  
Let yourself be guided by our food/ wine combinations - 51€

## **Lunch Menu**

**From Tuesday to Friday - except bank holidays**

### **The 2 flavours 28€**

**Starter and Main Course**

**or**

**Main course and Dessert**

### **The 3 flavours 35€**

**Starter**

**Main course**

**Dessert**

*Menus are available until 2:00pm for Lunch and 9:30pm for Dinner*

# LA FLIBUSTE



**Marina Baie des Anes - Villeneuve-Loubet**  
**04 93 20 59 02 - [contact@restaurantlaflibuste.fr](mailto:contact@restaurantlaflibuste.fr)**  
**[www.restaurantlaflibuste.fr](http://www.restaurantlaflibuste.fr)**

Closed saturday noon, sunday evening and monday all day.

**GUIDE MICHELIN 2019**



## **Valet parking**

If parking places are scarce in the parking of the port, you won't have any problem parking your car as you arrive at the Flibuste; a valet parking service is available in front of the restaurant.