

La Piscine Keller

For the 2026 season, the legendary Plage Keller brings its timeless Riviera spirit to the iconic pool of Palm Beach Cannes. Established in 1931 on the sands of Cap d'Antibes' Garoupe Beach, Keller has long been a beloved destination where artists, celebrities, and Riviera regulars gathered to enjoy the effortless charm of the French dolce vita.

While its historic home undergoes restoration, Keller settles for a season beside the crystal-clear waters of Palm Beach's legendary pool. The menu, signed by Chef **Viannis Kioroglou**, celebrates the vibrant flavors of the Mediterranean, drawing inspiration from Greece, Italy, and the south of France with fresh, generous dishes designed for sharing.

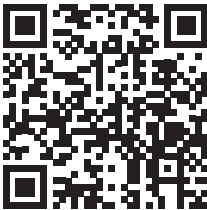
A unique meeting of heritage and Riviera elegance, overlooking the Bay of Cannes.

*Truffes d'été fraîches (tuber aestivum)
/ *Fresh summer truffles (tuber aestivum)

Prix net en euro, taxes & service compris.
Nous tenons à la disposition de notre clientèle la traçabilité de toutes nos viandes.

Net prices in euros, taxes & service included.
Customers are free to enquire about the traceability of all our meat

–  **Végétarien - Vegetarian**  **Sans gluten - Gluten free**



UNE ALLERGIE ? SCANNEZ MOI
ANY ALLERGY? SCAN ME



ENTRÉES / STARTERS

THON ET MAYONNAISE – 12
Tuna and mayonnaise

TARAMA – 17
Cod roe spread

SARDINES EN BOÎTE, BRUSCHETTA & BEURRE – 27
Tinned sardines, bruschetta & butter

CARPACCIO DE GAMBAS – 26
King prawn carpaccio

PALOURDES AU JOSPER – 21
Clams cooked in the Josper charcoal oven

SASHIMI DE THON, SAUCE À LA TRUFFE – 37
Tuna sashimi, truffle sauce

PATA NEGRA, PAIN CROUSTILLANT À LA TOMATE – 38
100% Iberian Bellota ham from Sierra de Sevilla, crispy tomato bread

ASPERGES BLANCHES DE SAISON, SAUCE HOLLANDAISE – 20
Seasonal white asparagus, hollandaise sauce

TARTARE DE DAURADE "CLÉMENTINE", CITRON & GINGEMBRE – 23
Sea bream tartare with clementine, lemon & ginger

CŒUR DE SUCRINE FAÇON CAESAR SALAD – 24
Baby gem lettuce hearts, Caesar-style

TOMATES & THON – 18
Tomatoes & tuna

SALADE NIÇOISE – 28
Tuna, anchovies, eggs, tomatoes, green beans, potatoes & olives

OMELETTE À LA TRUFFE – 29
Truffle omelette

SALADE DE POULPE – 32
Octopus salad, marinated our way

CAVIAR "BAERI" MAISON CAVIAR PRESTIGE – 30 G – 120 / 50 G – 200

ÉMINCÉ D'ARTICHAUTS VIOLETS CRUS, DOUCE ANCHOÏADE – 27
Thinly sliced raw violet artichokes, light anchovy dressing

POIVRONS DOUX RÔTIS À L'HUILE D'OLIVE – 18
Sweet roasted peppers with olive oil

BURRATA DES POUILLES, TOMATES SÉLECTIONNÉES & BASILIC FRAIS – 23
Puglian burrata, selected tomatoes & fresh basil

PAN BAGNAT NIÇOIS – 17
Traditional Niçois sandwich

CALAMARS FRITS – 24
Deep-fried baby squid

CROUSTILLANT DE GAMBAS – 23
Fresh fried local prawns

CECINA DE BŒUF WAGYU CHILIEN – 48
Chilean Wagyu beef cecina

By Chef Yiannis Kioroglou

PLATS / MAIN COURSES

RIGATONI, RAGOÛT DE BŒUF – 32
Rigatoni with beef ragout, tomato, garlic & Parmesan cheese

FUSILLONI AU POISSON, COURGETTES & BASILIC – 27
Fusilloni pasta with fish, zucchini & basil

RAVIOLES DE SAINT-JEAN À LA CRÈME D'ARTICHAUTS – 24
Saint-Jean ravioli with artichoke cream

RAVIOLES DE SAINT-JEAN À LA CRÈME DE TRUFFE D'ÉTÉ – 31
Saint-Jean ravioli with summer truffle cream

GROSSES CREVETTES GRILLÉES – 48
Grilled king prawns

HOMARD BLEU, LINGUINE À LA BISQUE DE CRUSTACÉS – 95
Blue lobster, linguine with shellfish bisque

LE TRADITIONNEL AÏOLI – 35
Traditional Provençal cod platter with garlic aioli & steamed seasonal vegetables

LOUP ENTIER GRILLÉ, SAUCE VIERGE – 19 / 100 G
Whole grilled sea bass with sauce vierge

DAURADE GRILLÉE – 42
Whole grilled sea bream with lemon & olive oil

TURBOTIN GRILLÉ POUR DEUX PERSONNES – 135
Grilled young turbot for two

FILET DE DAURADE ROYALE, BARIGOULE D'ARTICHAUTS – 39
Gilt-head bream fillet with artichoke barigoule

PAVÉ DE SAUMON RÔTI, SAUCE UNAGI – 36
Roasted salmon, unagi sauce

POISSON DU JOUR À LA PROVENÇALE – 42
Catch of the day, Provençal style.

NOIX D'ENTRECÔTE BLACK ANGUS, SAUCE BÉARNAISE – 68
Black Angus rib-eye steak, Béarnaise sauce

MAGNIFIQUE CÔTE DE VEAU, RÂPÉE DE TRUFFE D'ÉTÉ – 49
Veal chop with shaved summer truffle

GARNITURES / SIDES – 10

RAVIOLINI "ARTICHAUTS" Artichoke raviolini

PURÉE DE POMMES DE TERRE - Mashed potatoes

FRITES FRAÎCHES - Fresh French fries

HARICOTS VERTS SAUTÉS - Sautéed green beans

RIZ NOIR - Black rice

RAVIOLINI "TRUFFE" - Truffle raviolini + 5€

PURÉE À LA TRUFFE - Truffle mashed potatoes + 5€

SALADE VERTE - Green salad

BROCCOLINI

By Chef Yiannis Kioroglou