



**B** as in Barrière, **Fire** as in wood-oven cooking technique





This new restaurant concept, created by Chef Mauro Colagreco for the Barrière Hotels, is inspired by his own roots.

« The flames and embers are reminiscent of the vivid and subdued colors of the home cooking I grew up with in Argentina. Once mastered, the fire element will reveal the shades and flavors of meat, fish, vegetable and fruit » explains the creative chef-owner of 3-Michelin-stars Mirazur in Menton, ranked 3rd in the World's 50 Best Restaurant 2019.

Exclusive and unprecedented, BFire by Mauro Colagreco brings to you the creative warmth of a sharing-based wood-oven cuisine.



**Welcome**

## « TO GET THE BALL ROLLING »

-  **Burrata with roasted peaches** candied tomatoes, "goma-sio" pistachio ..... € 24
- Salade César** Crunchy iceberg, breadcrumbs and lemon
- Chicken cooked over wood fire ..... € 29
- Citrus marinated prawns ..... € 32
-  **Riviera Salad** ..... € 28
- Artichokes, tuna, tomatoes, cucumber, baby Romane lettuce, black olives and celery
-  **Buddha Bowl** ..... € 24
- Grated sweet potatoes, spring onions, garlic, mint, coriander candied lemon, dried grapes, white balsamic lime juice, olive oil, cashew nuts
-  **Watermelon salad** ..... € 19
- Avocado, cucumber, green apple, red onion, feta, lime and cayenne pepper
- Octopus grilled over wood fire** ..... € 32
- Potato cream with pesto, wild garlic, Peruvian olives, capers from Pantelleria
- Beef Tartare** ..... € 32
- Shallot, chives, capers, pearl onion pickles, sweet potato fries lime guacamole, pepper, fried ginger



## « CRUDO BAR »


-  **Sea bream ceviche with fruits**
- "Leche de Tigre", mango, grenade, lime and coriander ..... € 26
- Tuna Tartar** ..... € 30
- «Aji Amarillo» yellow pepper, spring onion, cucumber, coriander, Peruvian «Leche de Tigre» with fresh herbs
-  **Salmon Ahi Poke**
- Marinated gravlax salmon, quinoa, avocado, cucumber and candied ginger, black sesame ..... € 28



## « FISH SIDE »

- Catch of the day grilled over wood fire (100g)** «Chimichurri» sauce ..... € 16
- Whole grilled sea bass (500-600g)** Chimichurri sauce in the mind of a virgin ..... € 44
-  **Jumbo prawns grilled over wood fire**
- Macadamia nuts, lime guacamole & herbs ..... € 48
- Grilled octopus** Romanesco sauce and mizuna salad ..... € 36
- Redfish fillet on the embers** «Anticuchera» sauce ..... € 34

## « MEAT SIDE »

- Cockerel grilled over wood fire** Spiced, corn with thyme and lime ..... € 36
-  **Ojo de bife beef seared on the embers** Criolla sauce ..... € 55
- Marinated lamb skewer** Girasol pepper escabeche ..... € 42

## « PASTA CORNER »

- 🍷 **Penne and truffle** ..... € 44  
Parmesan cream, egg yolk
- 🔥🍷 **All'Arrabbiata Tagliolini** ..... € 26  
Spicy sauce with pecorino cheese and basil
- Lobster and bottarga linguine** ..... € 52  
Lightly creamed lobster bisque



## « SIDE DISHES » 🍷

- Potato mousseline ..... € 8
- Sauteed Provencal vegetables, garlic, lemon and coriander ..... € 8
- Potato fries ..... € 8
- Sweet potato fries ..... € 8
- Lime Guacamole ..... € 8
- Baby potatoes roasted with garlic butter, red onion, lime and parsley ..... € 8
- Mixed green salad ..... € 8
- Potato mousseline with truffle ..... € 21



## « LUNCH MENU »

### MAIN COURSE, DESSERT 35€

1 main course / 1 dessert of your choice:

All'Arrabbiata Tagliolini  
Half grilled cockerel over wood fire  
Redfish fillet on the embers

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Classic Tiramisu  
Seasonal fruits pavlova  
Chocolate brownie

All meat used is from France, the United States, Holland and Argentina.  
We keep at your disposal the documents that can attest the traceability of our meat  
and the details of allergens products.

🔥🍷 Signature dish 🍷 Vegan dish 🍷 Vegetarian dish

## « PIZZA »

- 👉 **Marguerita** ..... € 32  
Natural Pouilles tomato coulis, fior di latte, basil, extra virgin olive oil
- Napoli** ..... € 34  
Natural Pouilles tomato coulis, Sicilian anchovies, dried capers taggiasche olives, garlic, oregano, basil, extra virgin olive oil
- Genovese** ..... € 32  
Natural tomato coulis from Puglia, fior di latte, Genovese pesto basil, extra virgin olive oil
- Diavola** ..... € 38  
Coulis of natural Apulian tomatoes, fior di latte, 'nduja, basil, extra virgin olive oil
- Scamorza truffe** ..... € 54  
Black truffle cream, smoked scamorza, extra virgin olive oil, arugula



## « SANDWICHES »

- Club sandwich** ..... € 34  
The famous club sandwich served with fries, lettuce, mayonnaise tomato, hard-boiled egg, grilled poultry fillet over a wood fire
- Burger** ..... € 34  
Smoked tomatoes, red onion, mayonnaise with «Aji Amarillo» yellow pepper lemon zest, pickles
- Piadina with grilled vegetables and pesto** ..... € 26  
Lightly toasted wheat galette, garnished with grilled seasonal vegetables

## « SWEET TREATS »

	1/2 portion	
<b>Seasonal fruit pavlova</b> Vanilla light cream .....	€ 8	€ 16
<b>Classic Tiramisu</b> soaked in coffee .....	€ 8	€ 16
<b>Chocolate brownie</b> Vanilla custard .....	€ 6	€ 12
<b>Gourmet coffee</b> .....		€ 16
<b>Fruit selection</b> .....		€ 26
<b>Seasonal fruit platter</b> .....		€ 64
<b>Ice-cream and sherbets by Pierre Geronimi</b>	The scoop	€ 5
Ice-creams: coffee, salted butter caramel, dark chocolate	servi en pot ou cornet	
Alpes yoghurt, Bronté pistachio, Piémont hazelnut, Madagascar vanilla		
Sorbets: lemon, strawberry, raspberry, passionfruit, citrus, mango		



## « CRAZY ICE CREAM »

<b>Coffee Affogato</b> .....	€ 19
Coffee ice cream, coffee granita, Chantilly-mascarpone cream speculoos, espresso	
<b>Ice cream cup</b> .....	€ 19
Dark chocolate ice cream, hazelnut from Piedmont and vanilla from Madagascar cookie chips, salted butter caramel, whipped cream	
<b>Strawberry melba</b> .....	€ 19
Madagascar vanilla ice cream, strawberry sorbet, topped with whipped cream pieces of fresh strawberries and red fruit coulis	
<b>Citrus texture</b> .....	€ 19
Citrus and lemon sorbet, citrus jelly, lime meringues, grapefruit foam	

## « COCKTAILS »

<b>Select Fizz</b> 15cl .....	<b>18 €</b>
Select, cucumber syrup, lime, cointreau, perrier	
<b>Basil Instinct</b> 15cl .....	<b>18 €</b>
Beefeater 24 gin, ginger beer, sugar syrup, basil, lime juice, basil / anise extraction	
<b>Bloody Mauro</b> 15cl .....	<b>18 €</b>
Mezcal, Tio Pepe, lime juice, tomato juice, tabasco celery salt, Worcestershire sauce	
<b>Beach Mule</b> 15cl .....	<b>18 €</b>
Absolut Elyx vodka , passion fruit puree, fresh tarragon, lime juice, ginger beer	
<b>Varen's Neck</b> 15cl .....	<b>18 €</b>
Martell VSOP cognac, ginger ale, basil thaï lemon bitter, basil thaï lemon	
<b>Le Parf Paloma</b> 15cl .....	<b>18 €</b>
Avion tequila, fresh lime juice, grapefruit soda yellow grapefruit flavor / mimosa / Pelargonium rosat, bitter mimosa	



## « ALCOHOL-FREE COCKTAILS »

<b>Saveur du Verger</b> 24cl .....	<b>14 €</b>
Orange juice, pineapple, white peach	
<b>Garden Party</b> 24cl .....	<b>16 €</b>
Cucumber syrup, soda, fresh mint, lime juice	
<b>Detox juice of the day</b> 24cl .....	<b>16 €</b>

## « WINES AND CHAMPAGNES »

### CHAMPAGNE BY THE GLASS 15cl

AOC Champagne Veuve Clicquot Ponsardin Brut White .....	€ 26
AOC Champagne Veuve Clicquot Ponsardin Brut Rosé .....	€ 28

### CHAMPAGNE BY THE GLASS 15cl

AOC Côtes de Provence Château la Gordonne « La Chapelle », White.....	€ 14
AOP Sancerre « Les Caillottes » Pascal Jolivet, White.....	€ 18
AOP Côtes de Provence Gassier « Le Pas du Moine », Rosé.....	€ 14
AOP Chablis 1 <sup>er</sup> Cru Mont de Milieu Château de Fleys .....	€ 24
AOP Côtes de Provence Château Minuty « Rose & Or », Rosé .....	€ 18
AOP Crozes Hermitage Cuvée L - Laurent Combier, Red .....	€ 15
AOP Côtes de Provence Château Minuty « Rouge & Or », Red .....	€ 18
AOP Pèssac-Léognan Les Demoiselles de Larrivet Haut-Brion, Red .....	€ 18



### CHAMPAGNES (WHITE)

	75cl	150cl
AOC Champagne Veuve Clicquot Ponsardin .....	€ 140	
AOC Champagne Veuve Clicquot « Grande Dame » White.....	€ 250	
AOC Champagne Pommery Brut Royal ®.....	€ 200	
AOP Champagne Perrier Jouët Blanc de Blancs.....	€ 290	
AOP Champagne Perrier Jouët Belle Epoque Blanc de Blancs .....	€ 790	


### CHAMPAGNES ROSÉS

AOC Champagne Veuve Clicquot Ponsardin .....	€ 175
AOC Champagne Pommery « Apanage » .....	€ 250
AOP Champagne Laurent Perrier ®.....	€ 550


### ROSÉ

 AOC Côtes de Provence Domaine des Aspras « Les trois frères » .....	€ 55	
 AOC Côtes de Provence Pas du Moine .....	€ 60	€ 120
AOC Côtes de Provence Whispering Angel .....	€ 70	
AOC Côtes de Provence Château Minuty « Rosé & Or » .....	€ 80	€ 160
AOP Côtes de Provence Gassier « 946 » .....	€ 85	
AOC Bandol Domaine de Terrebrune .....	€ 90	
AOP Côtes de Provence Minuty « 281 » .....	€ 120	€ 220

### BLANCS

 AOC Côtes de Provence Domaine des Aspras « Les trois frères » .....	€ 55
AOC Côtes de Provence Château la Gordonne « La Chapelle » .....	€ 60
AOP Côtes de Provence Gassier « 946 » .....	€ 85
AOC Bandol Domaine de Terrebrune.....	€ 90
AOP Sancerre Pascal Jolivet « Les Caillottes » .....	€ 100
AOP Chablis 1 <sup>er</sup> Cru Mont de Milieu Château de Fleys .....	€ 115
AOP Pouilly Fumé « Baron de L » Château de Nozet .....	€ 220

### ROUGES

 AOC Côtes de Provence Domaine des Aspras « Les trois frères » .....	€ 55
AOP Côtes de Provence Château la Gordonne « La Chapelle » .....	€ 75
AOC Sancerre Domaine Joseph Mellot « Le Rabault » .....	€ 70
AOP Pèssac-Léognan Les Demoiselles de Larrivet-Haut Brion.....	€ 90
Mendoza Argentina Bodega Catena Zapata Malbec.....	€ 90
AOP Châteauneuf du Pape Clos de L'Oratoire des Papes .....	€ 130
Tanya Halel Cabernet Sauvignon ®.....	€ 210

## « ALCOHOLS »

### ANISETTE 4cl

Ricard .....	€ 11
Henri Bardouin .....	€ 14

### BITTER / VERMOUTH / POMMEAU 8cl

Campari .....	€ 14
Carpano « Antica Formula » .....	€ 14
Carpano Punt e Mes .....	€ 14
Martini Rosso, Bianco, Dry .....	€ 14
30&40 .....	€ 14

### PORTO 8cl

Graham's white .....	€ 14
Graham's Tawny .....	€ 14

### GIN 6cl

Beefeater 24 Angleterre / England .....	€ 19
Hendrick's Ecosse / Scotland .....	€ 24
Gin Paradiso .....	€ 21

### VODKA 6cl

Absolut Elyx Suède / Sweden .....	€ 22
Beluga Noble Russie / Russia .....	€ 30

### RHUM 6cl

Havana 7 years Cuba / Cuba .....	€ 19
Havana 4 years Cuba / Cuba .....	€ 21
Zacapa 23 years Guatemala / Guatemala .....	€ 30

### TEQUILA 6cl

Altos Plata .....	€ 22
Altos Reposado .....	€ 25

### WHISKIES 6cl

Chivas 12 ans Ecosse / Scotland .....	€ 21
William Lawson's Ecosse / Scotland .....	€ 19
Bulleit Bourbon U.S.A / U.S.A .....	€ 24
Jack Daniel's USA / U.S.A .....	€ 21
Lagavulin 16 years Ecosse / Scotland .....	€ 21



## « BEERS »

Pression Heineken Pays-Bas / Netherlands 33cl .....	€ 14
Kronenbourg 1664 France / France 33cl .....	€ 14
Corona Mexique / Mexico 33,5cl .....	€ 14

### ALCOHOL-FREE BEERS

Heineken 0.0 Pays-Bas / Netherlands 33cl .....	€ 10
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## « WATER »

Evian .....	75cl	€ 10
San Pellegrino .....		€ 10



## « SODAS »

Coca-Cola, Coca-Cola Zero .....	€ 10
Orangina, Seven Up .....	€ 10
Red Bull .....	€ 10
Schweppes Indian Tonic, Ginger Ale .....	€ 10
Ginger Beer .....	€ 10
Perrier .....	€ 8,50



## « TEA & HERBAL TEA SELECTION »

BY MARIAGES FRÈRES

<b>Black Teas</b> .....	€ 11
Earl Grey Impérial, Darjeeling Himalaya, French breakfast tea, Sultane, Marco Polo	
<b>Green Teas</b> .....	€ 11
Thé vert Fuji-Yama, Thé à l'opéra, Jasmin Mandarin, Casablanca	
<b>Herbal Teas</b> .....	€ 11
Verbena Citrodoea, Tilia Argenta, Chamomilla, Rouge bourbon	



## « HOT DRINKS »

Espresso, decaffeinated .....	€ 8
Double espresso .....	€ 10
Coffee with milk .....	€ 10
Latte .....	€ 10
Cappuccino .....	€ 10
Hot chocolate .....	€ 10

## « DIGESTIVE LIQUEURS »

### CALVADOS 6cl

Château du Breuil 15 years ..... € 23

### ARMAGNAC 6cl

J. Goudoulin 1999 ..... € 30

### COGNAC 6cl

Martell V.S.O.P ..... € 21

Delamain Pale Dry ..... € 40

### EAUX-DE-VIE 6cl

Poire Williams Mette ..... € 23

Grappa Nonino Friulana ..... € 23

### LIQUEURS 6cl

Bailey's ..... € 19

Get 27 ..... € 19

Grand Marnier Louis-Alexandre ..... € 19

Limoncello ..... € 19

Jägermeister ..... € 19

Amaretto di Saronno ..... € 19

Sambuca « Molinari » ..... € 19



Net prices, service included. We don't accept cheques.

Menu set from Monday 27<sup>th</sup> June 2022.

Alcohol abuse is dangerous for health, consume with moderation.