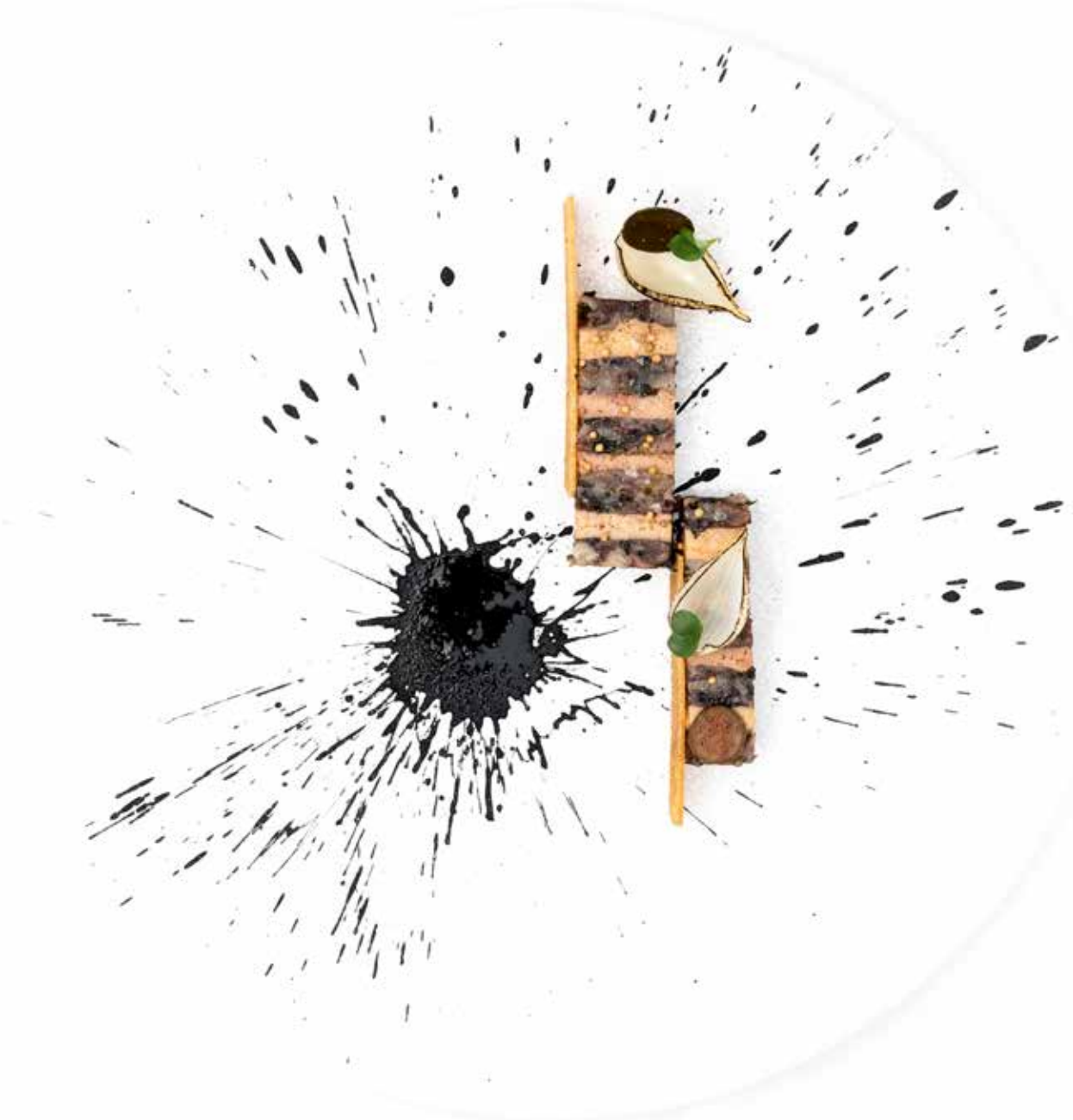
LA FLIBUSTE

GUIDE MICHELIN 2020

Gastronomic Restaurant



“At the heart of a mythical location of the French Riviera, where flavours combine to make perfect sense...”

Parking
- Valet Service

Gastronomic
Cuisine

Terrace

GUIDE MICHELIN 2020

MAÎTRE RESTAURATEUR

Gault&Millau

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www.restaurantlaflibuste.fr

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A word from the owner

Roger Martins

My work... a 30-year old passion.

I arrived in Marina Baie des Anges back in 1988, aged 22, as the proud owner of a snack-bar. Driven by unwavering motivation and perfectionism, with the daily support of my wonderful wife, Samia, and my three children, without whom my life would have never been so fulfilled and equilibrated. I made no secrets of my ambition and gave myself the means to move forward, one step at the time.

I started with a pizzeria, which I ran for 15 years, and continued with an ice-cream parlour. When we were only 30, I had confided in my wife that I hoped to one day own the restaurant «Le Repaire de La Flibuste», the first establishment built in our beautiful Marina in the 70s.

It was an institution held by the unavoidable Mr. René Tosti. It was more than a restaurant, but a real dream...In 2001, when the day finally came, the adventure was the result of human experiences, encounters and everything that life is made of, all of which participated in the destiny of the establishment.

I run the restaurant with great attention to detail, bringing it along a road that started with a "pirate"-themed establishment which slowly acquired "seaside Brasserie" atmosphere. At the end of 2017, we made the decision to change the concept and to move the restaurant towards Gastronomy. This was the genesis of the gastronomic establishment we have today, awarded 1 Michelin star from January 2020. Always in movement, I never tire from La Flubuste's evolution, as I dream, imagine and finally concretise, with excellence always remaining the first priority.»

Marina Baie des Anges
a mythical location on the french Riviera

This must-see feature of the French Riviera landscape is built upon on a massive project initiated in 1969 and lasting until 1993. The concept is unique: a fourbuilding complex forming a little village within the Villeneuve-Loubet commune, all sails raised, with at its heart a small marina.

As emblematic as a lighthouse, which can be seen from any direction, this architectural point of interest provides a housing complex and is home to numerous restaurants, shops and other places of living.

La Flibuste stands at the beginning of the port's promenade, and is the door keeper of sorts of this discreet, yet audacious site.

Between Cagnes sur Mer and Antibes, Marina Baie des Anges invites you to set sail...

Marina

a Flibuste under a « lucky star »...

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 18 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.

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And this has paid off, as the company has just been awarded a star in the Michelin Guide 2020 with chef Eugénie Béziat. It is the first starred restaurant in Villeneuve-Loubet, home of the great Eugène Escoffier!

Along with his two sons, Enzo and Ryan, 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 rearranged, and a space next to the impressive mural wine cellar, is a favorite venue for the meals under the sun.

Cuisine
A word from the Chef

I would like to thank my team, working tirelessly behind the scenes, from dawn till dusk, to surprise both the eyes and the taste buds of our guests:

Alexandre, passionate and courageous young cook, my protégé.
Anthony Guy, talented pastry chef.
Georgio, a person you can rely on in every situation, our kitchen porter.

But we are nothing without the service team, and vice versa.

Roger, "Sir Martins" who provides me with the means to make my dream comes true. I do not know which one of us is the less reasonable or the more crazy, but each morning and each night have a meaning.

Samia "Madam Martins", great values and life principles, someone who became significant in my life. So significant that she was a witness at my wedding.

Ryan, Roger and Samia's eldest son, has developed a sense of detail and demanding standards, which is a great sign for a bright future.

Enzo, middle child, who follows the same path with great interpersonal skills.

Tiago, 11 years old, observer waiting for his time to come...

We wish you a pleasant experience at our table

Eugénie BEZIAT

The flavours of Eugénie Béziat

The young 35-year old from Toulouse (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 executive chef 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 Hélène Darroze in Paris cause me to experience such intense emptions that I decided to change career » explains Eugénie. Graduating from the hotel school in Toulouse, she joined Michel Guérard at... Eugénie les Bains, as kitchen help. She then went on to work for the Brasserie of the Stade Toulousain under Stéphane Garcia, a restaurant for which Michel Sarran was a consultant. And then four years as a sous-chef in his Michelin starred restaurant in Toulouse.

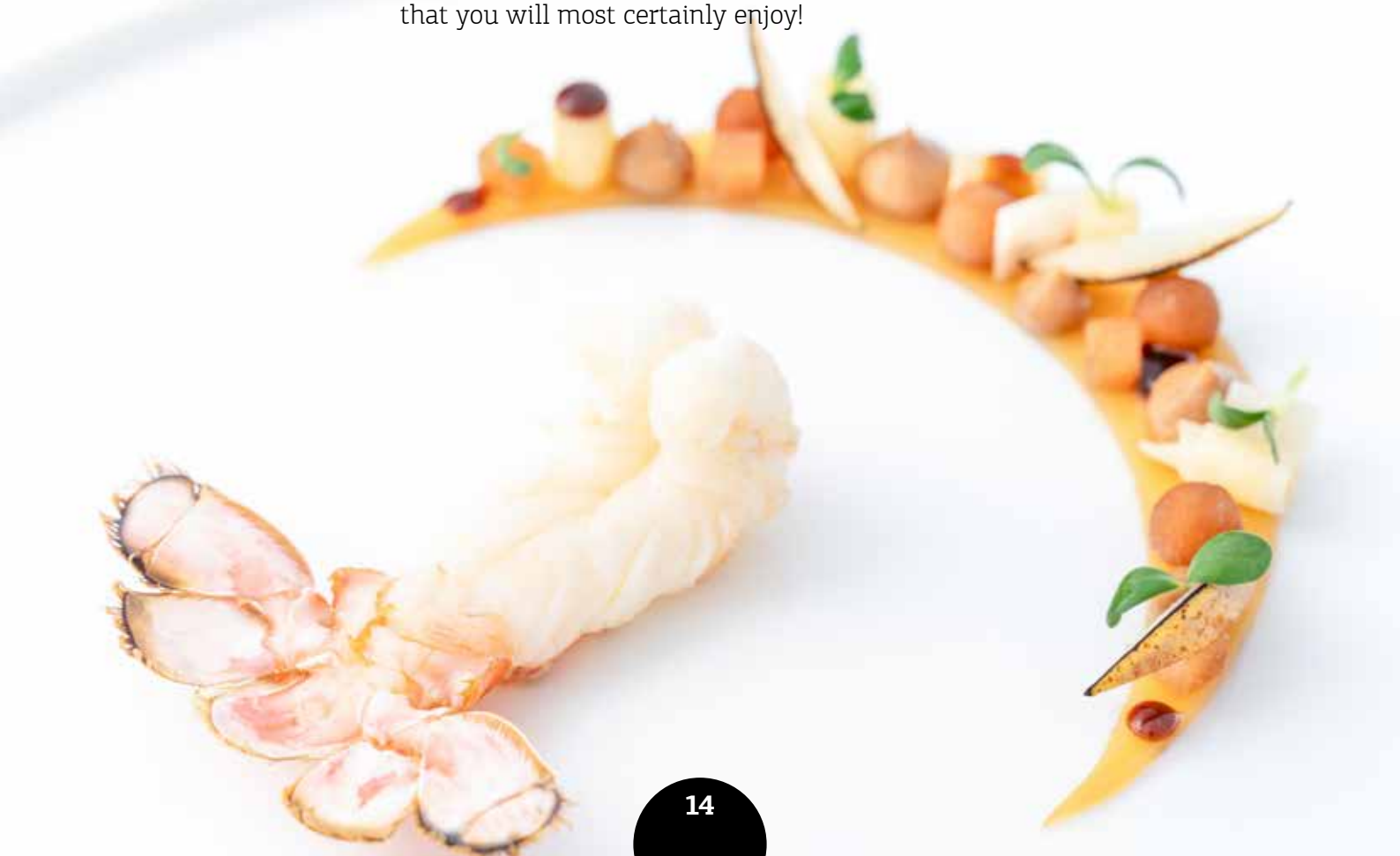
« One day he offered me a job as his private chef in his house in Ibiza, where I cooked for his family and friends. Working for Sarran was dream come true » she tells.

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 and to reach obtaining the Michelin Star, so much wanted, after two years of hard work.

« For us, this award is so important » told, very emotional, Roger Martins after receiving the good news. *"This is due to the passion, the talent, persistence and creativity of our Chef Eugénie Béziat, to the implication of her team, but also to the energy and determination of all the family, my wife Samia, and my sons Ryan and Enzo, whose work in the restaurant is precious".*

An inventive menu

As a chef passionate about exceptional produce and a skilled technician constantly searching for new combinations, Eugénie Béziat offers a menu crammed with delicious gems, such as lobster with verbena berries, lobster head bisque and winter pear, Mediterranean shellfish with pasta timbale, Ray-Jane zabaglione, baked lemon and garlic cream, Eric's free range chicken "Terre de Toine" with Tuscan kale, cauliflower and mace or sweetbread medallions glazed with carrot, sage and carro tops.
La Flibuste has kept on the menu its selection of fish caught with sinkers. Eugnénie 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!



For dessert, pastry chef Anthony Guy, whose career has been dotted with starred tables such as L'Atelier de Robuchon in Monaco or La Messardière in Saint Tropez, after training with the MOF Philippe Chatelain in Menton and after being trainer at the gastronomic school Bellouet Conseil at Lenôtre and at the Pastry School of Alain Ducasse and Yves Thuriès in Issingeaux. He proposes for example, a Meyer lemon soufflé, heart of limoncello panettone, candied citrus fruit sorbet or Madagascar cocoa bean, cocoa cream, starred fin sablé and rich sorbet...

The Menus

"I gave much thought to the format of this menu.
I invite you simply 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 compositionsare based on locally-available produce.
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 contrary is the quintessence of my work and beliefs: 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."

Besides "à la carte", la Flibuste proposes different menus for lunch and dinner

The lunch menus are available from Tuesday to Friday, except during bank holidays,
37€ for 2 courses menu (starter + main course or main course + dessert) and 44€ for 3 courses menu.
The "business lunch" (starter + main course or main course +
dessert with a glass of wine and coffee) is at 45€.
"Discovery" menu at 68€ with three courses and meal-wine combination for 39€
"Inspiration" menu at 118€ with six courses and meal-wine combination for 62€.

Salon Martin's

Welcome space, appetizer, before and after-dinner

"La Flibuste" presents to you the Salon Martin's!
This comfortably arranged space is available for your welcome drinks, appetizers, before and after-dinners

The Salon Martin's is resolutely dedicated to relaxation.

Enjoy the place while waiting for your guests or take an appetizer all together before your meal.

Finally, extend the pleasure after dinner...

Salon Martin's is creating a cosy atmosphere, which will transform your evening into a highly friendly moment, for just the two of you or among friends.

Business or private events

the main dining
30/40
places (80 m²)

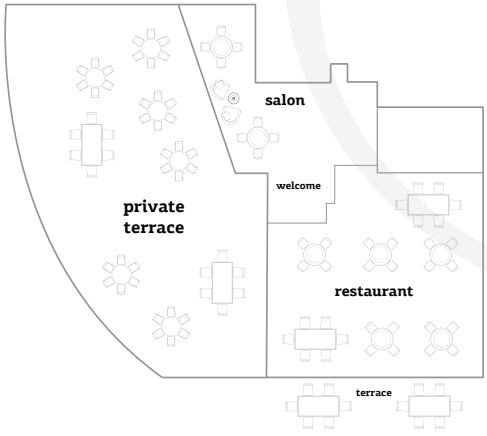
sitting room
12
places (15 m²)

terraces
30/40
places (100 m²)

total surface
200m²

The venue for your receptions

La Flibuste opens its doors for the organisation of your private or professional events. Weddings, anniversaries, private events, professional meetings... Let your hosts enjoy a refined space at the heart of a mythical location on the French Riviera.



Exclusive use of the restaurant is possible starting at 3'000 €/1 service.
The terms can be amended based on the season and availabilities.
Further information at 04 93 20 59 02

Services on offer:

The La Flibuste restaurant offers the following services: customised menus, parking valet, WiFi, parking close to the restaurant.

La Flibuste gastronomic restaurant welcomes you from Tuesday to Friday from noon to 2 p.m. and from 7 p.m. to 9.45 pm, Saturday from 7 p.m. to 9.45 p.m. and Sunday from noon to 2 p.m.

Guided tour:

We would be delighted to welcome you for a guided tour of our establishment.
Do not hesitate to contact Roger Martins to book an appointment.

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 from of the restaurant.
Rate : 10€

Access:

Restaurant La Flibuste is located at Marina Baie des Anges, 1001 Avenue de la Batterie in Villeneuve-Loubet.

By car:

exit 47 « Villeneuve Loubet » on motorway A8 from Marseille or Monaco

By plane:

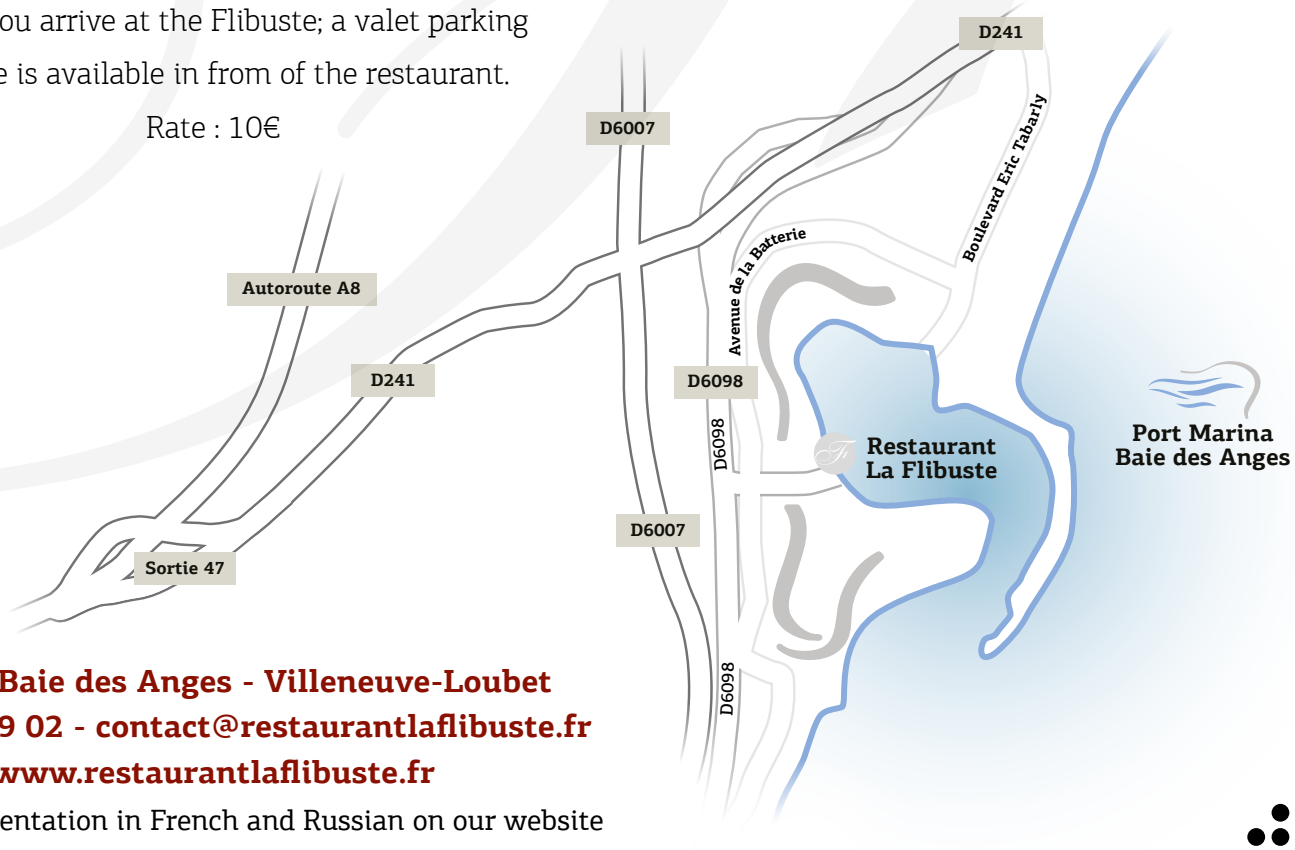
Nice Côte d'Azur airport at 9.8 km

By train:

Villeneuve-Loubet station at 3.7 km

Places of interest close to the restaurant:

Marina Baie des Anges, Antibes at 7 km,
Nice at 16 km, Cannes at 20 km,
St Tropez at 99 km



Marina Baie des Anges - Villeneuve-Loubet
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