The background is a vibrant blue with intricate white line-art illustrations of various sea creatures and plants. At the top, there's a fish, a seahorse, and a nautilus shell. In the center, a large, detailed fish is swimming. To the right, a dragonfish is visible. The bottom half of the image features various types of coral and seaweed. Small bubbles are scattered throughout the scene.

ÂNCORA

ABOUT

CONCEPT • RESTAURANT

MENUS

MENUS & DRINKS PACKAGE

CONTACT

A photograph of an outdoor restaurant at night. The scene is illuminated by warm string lights and ambient lighting. In the foreground, several tables are set with white tablecloths and chairs, with people seated and dining. A large, leafy tree is visible on the right side of the frame. In the background, a building with a stone wall and a sign that reads "ANTORA" is visible. A large, semi-transparent yellow rounded rectangle is overlaid in the center of the image, containing the text "ABOUT US" and "CONCEPT • RESTAURANT".

ABOUT US

CONCEPT • RESTAURANT

Ancora is a restaurant and bar with Mediterranean roots.

Designed as a seaside meeting place, Ancora gives you the opportunity to take the time to savor, admire and taste whatever you please.

In a warm and festive atmosphere, we offer a cuisine that highlights simple but quality products. Our fish, meat and vegetables are cooked over a wood fire for an ever truer taste.

From its large contemporary dining room, sunny terrace or delightful garden, Ancora offers a breathtaking view of the Port Royal de la Darse and the Rade de Villefranche-sur-Mer. A veritable haven of peace on the water's edge, the Ancora restaurant is the place to go for those who want to recharge their batteries again and again, facing the Mediterranean.





The terrace

Enjoy the timeless elegance of our sunny terrace, offering panoramic views over the picturesque port of La Darse. Nestled beneath the azure sky, this idyllic space is the perfect setting for celebrating your special moments, whether it's a wedding, christening or anniversary...

The garden

Our garden, imbued with the guinguette spirit, is the ideal setting for lively summer events. This haven of tranquility evokes a warm, relaxed atmosphere. With its natural charm, our garden creates an enchanting setting where your summer celebrations will come to life, inviting you to relax and enjoy!

Indoor

Discover our luminous indoor hall, combining modernity and elegance. With its vast seating capacity, it offers a warm and friendly experience for all types of events. The large picture windows reveal a panoramic view of the majestic ships in the harbor, adding a maritime touch to your gatherings.

An outdoor terrace of a restaurant or cafe. The terrace is furnished with several square tables and light-colored chairs with woven seats. Large white umbrellas provide shade. In the background, a harbor is visible with many sailboats docked. A building with large glass windows is on the right. A yellow banner with the text 'THE TERRACE' is overlaid in the center.

THE TERRACE



An outdoor dining area with several white patio umbrellas and wooden tables and chairs. In the background, a marina with many sailboats is visible under a clear blue sky. String lights are hanging across the top of the scene. A yellow banner with the text 'THE GARDEN' is overlaid in the center. People are sitting at tables, and a small tree in a pot is in the foreground on the right.

THE GARDEN





INDOOR





APÉRTIF FORMULA

- 1 glass of wine (12cl)
- or
- 1 glass of organic prosecco (12cl)
- or
- 1 cocktail spritz
(soft drink at discretion)

Italian ham & pita bread
(1 for 4 pers)

Hummus and tzatziki to share
(1 for 4 pers)

GOURMET APERTIF FORMULA

2 glasses per person of your choice :

- 1 glass of wine (12cl)**
- or
- 1 glass of organic prosecco (12cl)**
- or
- Cocktail spritz**
(soft drink at discretion)

Pissaladière
(1 plate for 4)

Cheese and charcuterie plate to share
(1 plate for 4)

TWO-COURSES MENU

From 15 people - Drinks not included

Starter & Main course OR Main course & dessert

STARTER

- Niçois stuffing and mesclun salad

MAIN COURSE (one of the two options)

- Red label chicken breast, charcoal-grilled, rosemary jus, sautéed potatoes and vegetables

OR

- Niçoise-speciality Daube (braised beef cheek) with gnocchi

DESSERT(one of the two options)

- Homemade tiramisu & chocolate shavings

OR

- Limon pie

The choice of dishes is the same for all guests.

The rate of vat invoiced will be the rate of vat applied on the date of invoicing.





THREE-COURSES MENU

From 15 people - Drinks not included

STARTER

- Niçois stuffing and mesclun salad

MAIN COURSE (one of the two options)

- Red label chicken breast, charcoal-grilled, rosemary jus, mashed potatoes, seasonal vegetables

OR

- Niçoise-speciality Daube (braised bee cheek) with gnocchi

DESSERT (one of the two options)

- Homemade tiramisu & chocolate shavings

OR

- Limon pie

The choice of dishes is the same for all guests.

The rate of vat invoiced will be the rate of vat applied on the date of invoicing.

SEA MENU

From 15 people - Drinks not included

STARTER

- Salmon, coriander and ginger tartar with ponzu sauce and herb salad

MAIN COURSE

- Bass fillet with olive oil mashed potatoes and Niçoise ratatouille

DESSERT

- Homemade Chocolate tarte





LAND MENU

From 15 people - Drinks not included

STARTERS

- Assiette provençale : tomato on the vine, mozzarella, basil and olive oil, accompanied by Niçois stuffing, grilled peppers and pissaladière.

MAIN COURSE

- Veal medallion with morel mushroom jus, creamy polenta and seasonal vegetables

DESSERT

- Chocolate fondant with tonka bean

BRUNCH BUFFET

From 40 people

INCLUDES :

- Hot beverage (coffee, American coffee or tea)
- Squeezed orange
- Scrambled eggs
- Salmon marinated by us
- Grana padano cheese
- Bread, butter and jam
- Yogurt of your choice
- Cured ham
- Viennese pastries (2 per person)



CLASSIC BUFFET

Hosted by our teams - For groups of 30 or more - Drinks not included

STARTERS

- Focaccia
- Cured ham sliced in front of your guests
- Bar salad
- Candied eggplant
- Salmon marinated in dill and sliced in front of your guests
- Tomato bunches and braided mozzarella

MAIN COURSE

- Truffle-flavored penne rigatte (cooked to perfection)
- Tomatoes sauce & basile gnocchi
- Portuguese-style chicken cooked over a wood fire
- Homemade ratatouille

CHEESE

- Grana Padano cheese
- Gorgonzola served by the spoon
- Savoie Tome

DESSERTS

- Homemade tiramisu with chocolate shavings
- Caramel cream
- Seasonnal fruits

PREMIUM BUFFET

Hosted by our teams - For groups of 30 or more - Drinks not included

STARTERS

- Focaccia
- Raw ham sliced in front of your guests
- Bar salad
- Zucchini blossom and eggplant fritters, prepared to order
- Salmon marinated in dill and sliced in front of your guests
- Basket of seasonal crudité, homemade anchovy sauce and chive cream
- Burrata and braided mozzarella with tomato confit and grissini

MAIN COURSES cooked in front of your guest

- Truffle-flavored penne rigatte
- Tomatoes sauce & basil gnocchi
- Portuguese-style chicken cooked over a wood fire Sea bream carved in front of your guests
- Homemade ratatouille

CHEESE

- Grana Padano cheese
- Gorgonzola served by the spoon
- Savoie Tome

DESSERTS

- Homemade tiramisu with chocolate shavings
- Caramel cream
- Seasonal fruit platter
- Brownie with custard





DRINKS PACKAGE

Price per person

“DOMAINE DE REILLANNE ” |

- “DOMAINE REILLANNE”
1/2 bottle Provence wine
(choice of red, rosé or white)
- Still and sparkling mineral waters
- Hot drinks

“BRUNO GOBILLARD” CHAMPAGNE

- From 1 to 5 bottles
- From 6 à 10 bottles
- From 10 bottles

APERITIF SUPPLEMENTS

- Cup of sparkling white wine
DOCG GIOL
Prosecco BIO
- Red or white Martini (4cl)
- Ricard, Pastis (3cl)

Exclusivity

INDOOR

EVERYDAY

Total privatization on request

SEATED INTERIOR 110 person
COCKTAIL INTERIOR 130 person

THE TERRACE

EVERYDAY

Total privatization on request

OUTDOOR SEATED 40 person
OUTDOOR COCKTAIL 60 person

LE JARDIN

EVERYDAY

Total privatization on request

SITTING GARDEN 60 person
COCKTAIL GARDEN 80 person





Birthday cakes and wedding favors

Quotation on request according to number of guests

-
- Chocolate
 - Strawberry
 - Raspberry
 - Number cake on request
-

Would you like a custom-made cake?

Our team of pastry chefs will be delighted to help you.
For further information, please do not hesitate to contact us.

Animations

Create the event of your dreams

FLORAL DECORATION FOR TABLES AND BUFFETS

Let an artisan florist create the atmosphere, style and colors you want for your event.

FIREWORKS

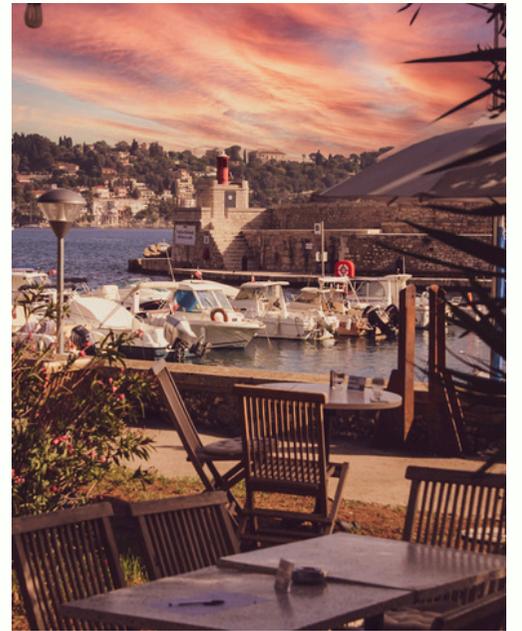
The pyrotechnic displays are produced by a partner fireworks company, so it's up to you to choose the pyrotechnic show that will make your event unforgettable.

DJ

Professional service with equipment and lighting. Define the mood of the evening and the music that will keep you dancing all night long.

> We can lend you microphones, projectors, speakers...







An outdoor evening gathering with string lights. The scene is dimly lit, with warm, glowing string lights hanging from above. In the foreground, a woman with long dark hair is seen from the back, wearing a red top. To her right, a man in a white shirt is partially visible. In the center, a woman with long brown hair, wearing a teal sleeveless top and a watch, is looking towards the right. In the background, another man in a white shirt is standing. The overall atmosphere is social and relaxed.

TERMS AND CONDITIONS OF SALE

PRIVATE SPACE

The establishment cannot be held responsible for any damage caused to the space rented or made available. The facilities are maintained and in perfect working order.

The organizer will make every effort to preserve and protect the premises during the event.

DECORATION AND ENTERTAINMENT

It is possible to decorate the venue according to your expectations: structures, tablecloths, cloth napkins, flowers... or to animate it with magicians, shows, musicians, fireworks, etc., in agreement with the establishment. Cotillions, confetti and similar festive items are strictly forbidden. Failure to comply may result in a cleaning charge.

RESERVATION CONFIRMATION

Reservations are only confirmed once the quotation has been returned, signed and stamped by the company, with the words "bon pour accord" ("good for agreement"), and once the deposit has been paid.

PRICE GUARANTEE

Prices confirmed on the quotation are in euros and include the current VAT rate. They are firm for two months from the date of the quotation. After this period, they may be modified according to economic conditions, in which case the rates applicable will be those in force on the day of the meeting.

CUTLERY GUARANTEE

The exact number of place settings must be confirmed 4 days before the event. This number will form the minimum basis for invoicing. Management reserves the right to cancel reservations in the event of force majeure or unforeseen circumstances (strike, fire, water damage, etc.).

INSURANCE

Under no circumstances may the company be held responsible for damage of any nature whatsoever, in particular fire or theft, which may affect the objects or equipment deposited during the event, which is the subject of the present reservation.

In the event of damage, the organizer undertakes to restore the premises to their original state, at his own expense.

Management and the company itself cannot be held responsible for the alcohol level of guests at events. However, the caterer reserves the right to refuse to serve alcohol and to drive home any person who is clearly intoxicated, at the expense of the individual who is unable to drive.

As the entire interior of the establishment is non-smoking, any person caught smoking inside may be reprimanded. The caterer cannot be held responsible under any circumstances.

TIMETABLE

All guests must have left the space by 1:00 am. Non-contracted times will be invoiced. In case of overtime, our staff will be invoiced for overtime.

MUSIC

Infrastructures available on site :

220V electrical connections, please bring your own extension cords.

All electrical connections and the configuration of the installation must be validated & done under the supervision of the site manager. It is expressly forbidden to make any modifications to the existing installation. The service provider is asked to use suitable electrical equipment (extension cords, power strips, etc.) that has been inspected by an approved organization.

The installations are functional and in good condition. If you notice any anomaly before the start of the installation, please let the project manager know.

Sound diffusion for background music is pre-installed on site: Multi-diffusion with 8 LD SYSTEM loudspeakers

Bluetooth RCA or XLR mono connection to amplifier possible

Party sound system:

Multicasting with 8 LD SYSTEM loudspeakers

This system delivers up to 80dB(a) on the dance floor/festive zone (when it comes to a dance party).

We'll be on hand during installation, to guide you and show you the facilities for managing the broadcast system only. For the mixing/management of the ears-monitors, you'll need your own sound engineer. We take your final mix from the consoles either: 1x XLR OR 2x RCA, with a minimum cable length of 15m depending on the chosen location of the DJ booth.

You are responsible for the artistic side of things (balance, feedback, stage, lights).

No acoustic drums or percussion will be accepted.

The venue reserves the right to restrict percussion beyond 00:00 (indoors and outdoors).

Only ear-monitors are authorized for artists' sound feedback (no on-stage feedback via loudspeakers will be tolerated).

You agree to comply with all legislation governing noise pollution and to pay SACEM royalties for all events involving orchestras, musicians or shows.

Under no circumstances will the establishment be held responsible for any noise pollution.

Music must be turned off at 1:00 am. The management reserves the right to turn down or turn off the music before the originally scheduled time in the event of a complaint or police intervention. Under no circumstances will this entitle you to any compensation or price reduction.

STAFF

After 00:30 a.m., our staff are paid as night workers, with a 50% surcharge on the hourly rate.

EQUIPMENT

Sound equipment (speakers, amplifiers, microphones, satellites, overhead projectors, televisions, etc.) must be returned in good working order; any damage will be billed to you.

Technical equipment such as glasses, plates, cutlery, tables, chairs, tablecloths and napkins that are damaged, burnt, torn, broken, chipped and/or lost will be invoiced at purchase price.

CONDITIONS

70% of the estimated cost of the order will be required as a deposit. Failure to pay this amount may result in cancellation of the reservation.

Any cancellation made less than 5 days before the date of the event will result in non-refund of the deposit paid. Cancellations made less than 2 days before the date of the event will result in the order being invoiced.

TERMS OF PAYMENT

Unless otherwise agreed, our invoices are payable on completion of the service.

RECOMMENDATIONS

The organizer undertakes to invite only persons whose behavior is in no way likely to prejudice the establishment. The establishment reserves the right to refuse access to anyone behaving inappropriately.

Customers may not bring in any outside food or drink.



Groupe Paloma

DEPUIS 1948

CONTACT

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