

Riviera

FUGA



FUGA

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Allergens



Italian-Japanese fusion cuisine

Net prices in euros including VAT, services included

The list of allergens present in our dishes
is available upon request.

Lunch MENU

Daily suggestions provided by the Riviera Fuga crew

Available from Monday to Friday, excluding weekends and public holidays

**Starter, Main course or Main course, Dessert
29 euros**

**Starter, Main course, Dessert
35 euros**

STARTERS Antipasti

Oléron oysters No. 3, citrus ponzu, cucumber and chili oil · 12€

Plump oysters elevated by the brightness of ponzu and the freshness of cucumber

Bluefin tuna, smoked pear & tarragon · 15€

Thinly sliced raw tuna, served with a smoked pear, ginger and soy dressing

Sea bream crudo, coconut milk, pickled jalapeños · 15€

Italian-style sea bream tartare, brightened with a Japanese citrus sauce and green zebra tomato

Broccolini, green grapes & almonds · 16€

Broccolini lightly seared on the plancha, served with fresh green grapes and toasted almonds

Prawn ravioli, ginger broth & spiced chili oil · 17€

Briny, fragrant and comforting, with a deep prawn broth, the freshness of ginger and a gentle spicy warmth

TAPAS

Stuzzichini

**Beef tartare cannoli, shiitake,
umekosho · 9€**

Our signature hand-cut beef tartare, enlivened with a Japanese plum and chili condiment

**Fresh fries, furikake, miso and lemon
mayonnaise · 9.5€**

**Red miso hummus, candied lemon brown
butter & breadsticks · 11€**

A red miso and tahini hummus, served with a candied-lemon brown butter

**Saffron arancini, smoked scamorza core &
confit tomato · 12€**

4 crisp saffron rice arancini with a molten smoked scamorza center

PASTA & RISOTTO

Primi

**Rigatoni, walnut sauce, roasted squash,
shiso & black sesame · 19€**

Rigatoni coated in a walnut and parmesan sauce with a touch of lemon

Udon carbonara, katsuobushi · 22€

The softness of Japanese noodles, the crunch of guanciale, and the briny notes of dried bonito

**Venere rice risotto, prawns, ginger gel
and yuzukosho · 25€**

Available in a vegetarian version · 23€

Wild rice risotto, infused with spicy yuzu notes

MAIN COURSE

Secondi

Teriyaki poultry skewer with baby potatoes · 25€

Poultry marinated for 24 hours with onion and shiitake mushrooms, served with a peanut and lemon sauce, lightly sweet-and-savory and scented with ginger

Hand-cut beef tartare, spiced red miso sauce · 26€

A famous French classic, prepared in the traditional way, served with fresh fries and little gem lettuce

Pressed skate wing, glazed potatoes and leeks & koji miso sauce · 28€

A delicately cooked, pressed skate wing, served with melt-in-the-mouth potatoes glazed in a kombu broth

Grilled octopus, mashed potatoes, fried gnocchi, kimchi beurre blanc · 31€

Double-cooked octopus for unmatched crispness, our signature dish

TO SHARE

Da condividere

Burrata 200g, heirloom tomatoes, wasabi-spiked basil oil · 27€

A beautiful burrata from Puglia, to share... or not

Butterflied sea bass, white grape vierge sauce, capers & nori, grilled sucrine lettuce, fresh fries · 75€

An elegant cut, a delicate dish for a taste of travel

Entrecôte 700g from Maison Châteauneuf, miso béarnaise, grilled sucrine lettuce & fresh fries · 130€

The butcher's finest cut of beef with a bold sauce, a must for meat lovers. Unlimited sauce and fries!

DESSERTS

Dolci

Orange blossom maritozzo, pistachio & fior di latte ice cream · 12€

A soft maritozzo scented with orange blossom, generously filled with a light pistachio cream

Il vero caffè gourmand · 12€

Swap the coffee for our dessert cocktail · €17
Three sweet treats to end the meal

Choco-misu, iced chocolate tiramisu & coffee ice cream · 12€

Reinvented iced tiramisu built around intense chocolate and a creamy texture

Almond cream tartlet, matcha, black sesame & lime · 13€

A crisp tartlet filled with an almond cream flavored with matcha, black sesame and lime

Cheese plate with house condiments · 14€

A selection of 3 cheeses to discover

Intense gianduja éclair · 32€
To share for 3-4 people

Our iconic dessert, for a moment of intense indulgence

KIDS MENU

Pasta with tomato sauce, basil and parmesan

or

Chicken skewer and french fries

Hazelnut chocolate cookie

20 euros

COCKTAILS

Classiques

Mule's 20cl 14
Moscow - London - Jamaican

Spritz 18cl 15
*Apérol - Hugo - Campari - Lillet
Blanc - Lillet Rosé - Italicus*

Espresso Martini 12cl 15
*Vodka, liqueur de café, espresso,
vanille*

Cosmopolitan 12cl 15
*Vodka, Cointreau, jus de cranberry,
citron*

Margarita 12cl 15
Tequila, Cointreau, citron

Sour 12cl 15
*Whisky - Amaretto - Pisco
citron, blanc d'oeuf, sucre*

Old Fashioned 7cl 16
Bourbon, bitter, sucre

Negroni 9cl 16
Gin, Campari, vermouth rouge

Paloma 15cl 16
*Tequila, pamplemousse, citron vert,
sucre,
eau gazeuse*

Pornstar Martini 12cl 16
*Vodka, jus, liqueur & purée de
passion, citron, prosecco*

Bellini 15cl 19
Champagne, crème & purée de pêche

BOISSONS

CHAUDES

Cafés

TANAT • CAFÉ DE SPÉCIALITÉ

Espresso	3.5
Ristretto	3.5
Allongé	3.5
Américano	3.5
Noisette	4
Double Espresso	5
Cappuccino	7
Latte	7
Café frappé	7
Latte frappé	8



Thés & autres

THÉS DAMMANN FRÈRES

Thé Vert	6.5
Thé Vert Jasmin	6.5
Thé Vert Menthe	6.5
Earl Grey	6.5
Thé Noir 4 Fruits Rouges	6.5
Infusion Verveine	6.5
Infusion Camomille	6.5
Rooibos Citrus (sans théine)	6.5
Chocolat chaud	7

BOISSONS FRAICHES

Sodas

Fanta 25cl	5.5
Sprite 25cl	5.5
Fuze tea 25cl	5.5
Limonade maison yuzu 25cl	7
Thé glacé maison 25cl	5.5
Diabolo 25cl Sirop Monin	5.5
Perrier 33cl	6
Coca-Cola, Zero, Cherry 33cl	6.5

Sodas Maisons

Notre gamme de softs faits maison en collaboration avec la marque Necense qui utilise des produits 100% bios, naturels et français.

Enervé 20cl	6,5
Maca guanaja, gingembre, caféine	
Canopée 20cl	6,5
Menthe verte, menthe poivrée et bourgeons de pin	

Eaux

Eau Plate 75cl	3
Eau Gazeuse 75cl	3.5

Jus de fruits

ALAIN MILLIAT 100% FRANÇAIS	7.5
orange, pomme, nectar poire williams, pêche jaune, tomate	

COCKTAILS Créations

Tokyo Fizz 15cl	14
Vodka shiso, umeshu, citron vert, sirop bergamotte, tonic	
Che bello 15cl	14
Rhum, liqueur 43, citron vert, passion et framboise	
Hanami 12cl	15
Gin Roku, limoncello, jus de poire Alain Milliat, sirop d'hibiscus	
Don Yuzu 25cl	16
Téquila Don Julio, purée de yuzu, citron vert, verveine-menthe, eau pétillante	
French Riviera 12cl	18
Cognac Hennessy, chartreuse jaune, citron vert, sirop jasmin	



MOCKTAIL

Les Virgin 18cl	11
Spritz, Pornstar, Piña Colada, Mojito, Amaretto Sour	
L'élixir du sage	11
SANS ALCOOL - sur mesure et en fonction de votre envie du moment	

VINS AU VERRE

Blancs

	12cl
IGP Pays d'Oc "Le Blanc" Fuga - 2025*	8
Vermentino Cagliari Superiore Giba - 2024	9
IGT Puglia "Bombino Bianco" Tenuta Demaio - 2024*	10
IGP Ile de Beauté "Cuvée YL" Domaine Yves Leccia - 2024*	12,5
Chablis Domaine Grossot - 2023*	14

Rouges

VDF "Le Rouge" Fuga - 2024*	8
IGT Puglia "Nero Di Troia" Tenuta Demaio - 2023*	10
Chianti Colli Aretini Domaine Paterna- 2023*	12
Pessac-Léognan Les Demoiselles de Larrivet Haut-Brion - 2019	14

Les vins rosés

Côtes de Provence "Le Rosé" Fuga - 2025*	8
Côtes de Provence Château la Mascaronne - 2024*	12

SPIRITUEUX

Cognac

	4cl
Hennessy VS France	16
Martell VSOP France	20

Digestifs

	4cl
Baileys Irlande	8
Get 27 France	10
Limoncello Mamma Mia Italie	10
Amaretto Adriatico Italie	10
Grappa Italie	10
Génépi Pères Chartreux France	12
Bas Armagnac Laubade VSOP France	14
Chartreuse Jaune France	14
Chartreuse Verte France	15

SPIRITUEUX

Gin

4cl

Bombay Sapphire

Angleterre

13

Citadelle

France

14

Hendrick's

Ecosse

16

Malfy

Italie

16

Roku

Japon

16

Monkey 47

Allemagne

21

Supplément tonic

+2

Vodka

4cl

Belvedere

Pologne

16

Grey Goose

France

16

Tequila

4cl

Don Julio Blanco

Mexique

13

Patron Silver

Mexique

16

Patron Reposado

Mexique

20

SAKÉ

7cl

Sukūpu Takeno

Junmai

8

Yuji

Junmai

10

BULLES

Champagne

12cl

Champagne Drappier Brut

"Carte d'Or"

16

Champagne Bollinger Brut

"Special Cuvée"

23



KIR

12cl

Kir Vin blanc

Mûre, Cassis, Pêche, Framboise

11

Kir royal Champagne

Mûre, Cassis, Pêche, Framboise

17

BIERES

Bières pressions

Asahi Blonde japonaise - 5,2°
25 cl · 6.5
50 cl · 11

FUGA x Brasserie Paname

La Blonde 4,8°
25 cl · 6
50 cl · 11

La Blanche 4,5°
25 cl · 6
50 cl · 11

L'IPA 6°
25 cl · 7
50 cl · 12



Bières bouteilles

Corona 4.5°
33 cl · 9

1664 Sans alcool - 0°
33 cl · 8

SPIRITUEUX

Apéritifs

Ricard 6
France - 2cl

Martini Blanco - Rosso 10
Italie - 7cl

Whisky

4cl

Bourbon Four Roses 13
États-Unis

Suntory Toki 15
Japon

Monkey Shoulder 16
Écossais

Jack Daniels Single Barrel 18
États-Unis

Rozelieures Tourbé 18
France

Nikka from the Barrel 19
Japon

Rhum

4cl

Diplomatico Reserve 16
Venezuela

Havana 7 ans 16
Cuba

Bumbu Original 18
Barbade

Santa Teresa 20
Venezuela

3 Rivières VSOP 20
Martinique

Zacapa 23 ans 22
Guatemala