

APPETIZERS

Traditional Mimosa Egg <i>V*</i>		
6		
Endives, finger-style	The authentic Niçoise salad	
<i>Burrata / bottarga</i>	<i>prepared at your table</i>	
18	33	
Avocado <i>V*</i>	Artichokes <i>V*</i>	
<i>vinaigrette / pomegranate / garden herbs</i>	<i>Citrus / sesame / baby spinach</i>	
16	18	
Yellowtail	Carpaccio, Venetian style	
<i>smoked vinegar / citrus / dill</i>	<i>it's not beef, it's tuna!</i>	
26	29	
Perfectly ripe tomatoes	Saffron rice “suppli”	
<i>Mozzarella / basil / olive oil</i>	<i>Olive oil / marinated prawns</i>	
<i>For 1 / For 2</i>	21	
19 34		

MAIN COURSES

Sault spelt <i>V*</i>	Black Angus Pan burger	
<i>Parmesan / lightly sautéed mushrooms</i>	<i>fries</i>	
24	31	
Rock octopus	Slow-cooked lamb shoulder	
<i>chickpeas / chili / coriander</i>	<i>Leafy greens / culinary herbs</i>	
31	37	
Riviera sea bass fillet	Beef fillet	
<i>Tomatoes / olives / lemon / basil</i>	<i>Crying Tiger herbs / crispy potatoes</i>	
49	41	
Prawn ravioli		
<i>ginger / lime / shellfish coral</i>	<i>Serves two :</i>	
35		
Bluefin tuna	Crispy chicken	
<i>steak / pepper-crusted / arugula</i>	<i>Chanterelles / zucchini / lemon</i>	
44	36/ pers	
« Light » grilled chicken paillard	Galician rib of beef	
<i>little gem lettuce / light caesar dressing</i>	<i>fries / Béarnaise sauce / herbs & salad</i>	
29	90/ pers	

SIDES *V**

French fries, sautéed spinach, mashed potatoes, mesclun salad -	8
Parmesan & truffle fries -	15

DESSERTS

Plum clafoutis with bergamot ice cream	Ice creams & sorbets Selection	Chocolate soufflé tart, roasted coffee ice cream
12	19	
	1 scoop of ice cream	14
	6	
Frozen verbena meringue, glazed raspberries	Red berry basket	
15	whipped fromage blanc - churros	
	<i>for two to share</i>	
	14/pers	

**V* - Vegetarian dishes

The menu with allergens per dish is available upon request. Net prices in euros, VAT (10%) and service included.