

Provençale inspired
bistronomique local Cuisine

Assorted antipasti : Pissaladière, Small
stuffed vegetables, Beignets Niçois 24 €

**WOOD FIRE GRILLED! « FUEC E
FLAMA »**

Iberian pig pluma 36€

Prime rib (1.1kgs) 130€

Local red mullet 36€

Large wild prawns 38€

THE UNMISSABLE... « A PARTAGIA »

Burrata from the Pouilles region (200grs) 24 €

Tomatoes from our local farmers, olive oil from Nice

Local Charcuteries Plate 24 €

Pickled vegetables



Niçoise Salad 26 €

Tuna, artichokes, radishes, green bell peppers, hardboiled egg,
anchovies, olives, cebette

THE UNMISSABLE... « A PARTAGIA »

Beignets Niçois 28 €

Fritto misto with today's fresh catch and seasonal vegetables

Small stuffed squash with seasonal vegetables 24€

Prices are in Euros, taxes and service included. Excessive alcohol drinking can

harm your health. Drink responsibly. Healthy dish 

 **Today's fresh catch 60€**

Depending on availability, roasted with herbs from our garden

MENU « LIS ORTO »

Land & Sea

Starter & Main Course 30€

Starter, Main Course & Dessert 35€

Main Course & Dessert 30€

STARTERS « INTRADA »

Pissaladière & Sardines 14 €

Arugula and Pecorino flakes

Vence organic egg 14 €

Cream of zucchini and bacon from Colonnata

 Local tomato 12 €

Spicy cold soup, crab and watermelon remoulade

Vitello tonnato 14 €

Cream of tuna, capers and sucrine

 Wood fire grilled vegetables 14 €

Eggplant caviar, pesto sauce

 Octopus & shrimps 16 €

Cherry tomatoes, olives and chickpeas

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MAIN COURSES

« LI VIANDO / LOU PEISSOUN / LI LIEUME »

Roasted Mediterranean Maigre fish steak 28 €

Fregola Sarda with citrus fruits from the Domaine, virgin sauce with capers

French lamb shoulder confit 28 €

Ratatouille & creamy polenta

Charolais beef tartare 24 €

Nissart Condiments



Chicken suprême

or wood fire grilled flank steak 24 €

Tagliata and pesto style



Black rice “Vénééré” 18 €

Regional vegetables, piquillo and olive vinaigrette



Organic eggplants and tomatoes 18 €

Gratinated with Parmesan

Traditional Linguine pasta 16 €

Pesto sauce

DESSERTS « LEI DESSER »

Bistrot classics 10 €

Homemade ice cream and sorbets 12 €

Local cheeses: cow, goat, sheep... 12 €

Fresh fruit platter from the market, homemade coulis 18€