

Seasonal cuisine, local products from Provence or picked directly from our garden, local fish and meat, ...it is all about Provençal Cuisine
12:00 p.m.-2:30 p.m. / 7:00 p.m.-9:30 p.m.

SPRING GASTRONOMY

Ravioli “d’aqui” with pesto 32 €

Bufala stracciatella, pine nuts and dried tomatoes

Warm Carpaccio of Gambero Rossa 45 €

Frégola “Sarda” risotto style with squid ink, seaweed condiment

 Mediterranean fish soup 22 €

From our fishermen, rouille and croutons

 Local artichokes 28 €

Raw, lemon olive oil, Parmesan, riquette and homemade bresaola

Mediterranean red tuna 35 €

In tataki inspired by a vitello tonnato with riviera flavors

 Beef tartare (200g) “Heritage Label” 30 €

Carved with a knife, bistro sauce, Pecorino petals and panisse fries

CHARCOAL OVEN COOKING

 French veal tomahawk (450/500g) 55 €

Lamb chops from “Adrets” 40 €

Sirloin “Black Angus” (250/300g) 45 €

 Rock octopus 40 €

 Large wild prawns 42 €

Sides: Homemade fries & grilled seasonal vegetables

Sauce: Béarnaise, IGP pepper ketchup, pesto sauce, spicy virgin sauce with condiments

TO SHARE... 30MINS OF COOKING

“BLACK ANGUS” BEEF TOMAHAWK (1.2/1.3Kgs)

150€ for 2 people

Roasted Bone Marrow with thyme flower

CATCH OF THE DAY 130€ FOR 2 PEOPLE

Roasted with dried fennel & garden herbs

Sides : Potato mousseline with truffles & grilled seasonal vegetables

Net prices in euros, taxes and service included. Alcohol abuse is dangerous for your health, consume in moderation.



Healthy dish A list of the allergens present in the dishes is at your disposal.

All our dishes are homemade prepared on site from raw or artisanal products.

Origin of meat: Cattle: France & Ireland/ ORGANIC egg: French/ Lamb: French/ Pig: French

MENUS « LIS ORTO »
Starter & Main Course Or Main Course &
Dessert 47 €
Starter, main course & dessert 57 €

“INTRADA” STARTERS

Niçois stuffed vegetables 18 €
Full-bodied veal jus



Mediterranean mackerel 18 €

Flame-grilled, Parmesan shortbread, pissaladière onions, riquette and pesto



“Organic” crispy soft-boiled egg 17 €

Fine breadcrumbs, creamy peas, gorgonzola and hazelnuts from Piedmont

MAIN COURSE « LI VIANDO / LOU PEISSOUN / LILIEUME »



Fillet of Mediterranean seabass 35 €

Crushed broccoli from the Val de Cagnes-Cagnes-sur-Mer, baby spinach and green asparagus

Beef from our Lorrain breeders 35 €

Crispy candied cheek, seasonal vegetables with citrus fruit and potato mousseline



Vegetables from our region 31 €

Creamy risotto with spring vegetables and crunchy mixed vegetables


“FROMI” CHEESES PLATE 18 €

From the region, Thomas Metin, cheesemaker and affineur (Vence)



“LEI DESSER” DESSERTS 16 €

By Manon Isnard Pastry Chef

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