



LIS ORTO

BISTROT PROVENÇAL


Starters « Intrada »

Small stuffed Niçois with winter vegetables 18 € 

 **Perfect "Organic" egg from Vence 22 €** 
Artichoke cream, melanosporum truffle and hazelnuts


  **Mediterranean fish 25 €**
Minute marinated, apple, celery, ginger and fresh herbed yogurt

Duck foie gras escalope 28 €
Simply pan-fried, French toast with mushrooms and artichokes

 **Country Squash 16€** 
Creamy velouté, glazed chestnuts and croutons

Main courses "Li Viando/Lou Peissoun/Li Lieume"

  **Scallop shells 48 €**
Oven-roasted pumpkins, pack choi braised with sesame, poultry jus and bard

 **French sweetbreads 58 €**
Melting salsify, smoked potato mousseline and veal jus with liquorice butter

 **Truffle risotto €48**
Melanosporum truffle, seasonal mushrooms and artichokes


French beef fillet 58€
Flamed leek, Dauphinois gratin with melanosporum truffle and Bordelaise sauce

  **Green lentils from Puy 37 €** 
Cooked with sweet spices, glazed winter vegetables and turmeric coconut cream

 **Line pollack 37 €** 
In a pistachio crust, celery puree and kale fricassee

Dishes included in menus  **Lunchtime only.**

Starter & Main Course Or Main Course & Dessert **47 €** Starter, Main Course & Dessert **57 €**

Net prices in euros, taxes and service included. A list of allergens present in our dishes is available. All our dishes are homemade and prepared on site from raw ingredients. **Meat origin = Beef: France Europe and USA/French poultry/French lamb/Iberian pork.** Alcohol abuse is dangerous for your health. Consume in moderation. Some products contain sulphites/egg products/milk products. Healthy dishes  Gluten-free dishes 



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Pieces grilled over the embers

30min cooking

Premium “Black Angus” beef tomahawk 190 € for 2

Marrow bones gratinated with thyme flower



Catch of the day 150 € for 2

Depending on availability, roasted with dried fennel and garden herbs

Rack of lamb smoked with garden thyme 110€ for 2 



Side: Smoked potato mousseline/seasonal vegetables/Dauphinois gratin

Sauce: Béarnaise, PGI pepper ketchup, pistou sauce, spicy virgin sauce

Additional garnish +12€: Smoked potato

mousseline/seasonal vegetables/Dauphinois gratin

Fresh black truffle supplement - Tuber Melanosporum +15€

Winter casseroles...

The famous Daube Niçoise 37€ 

Glazed carrots and polenta

Old-fashioned veal blanquette 37€ 

Camargue rice



Provençal monkfish bourride 44 €

Cart of regional cheeses 24 €

Desserts “Lei Dessert” 16 € 

Signature Manon Isnard Cheffe Pâtissière



Vanilla pavlova, citrus fruits and sorbet of the day



70% dark chocolate soufflé and yogurt ice cream

Vanilla cheese cake, speculoos biscuit, blueberry compote



Poached pear with 4 spices, chocolate sauce and gingerbread ice cream

Coconut tartlet, fresh mango and coconut ice cream