



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 

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 Desser” 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,
pear ginger sorbet

Coconut tartlet, fresh mango and coconut ice cream