

« LOCAL CUISINE REFLECTING NICOISES AND PROVENÇAL
PRODUCTS & RECIPES... »

STARTERS « INTRADA »

Sharing platter for 2 « PROVENCE » 40 €

Antipasti from Nice/ Petits stuffed Niçois/ Pissaladière/ socca chips/ panisse from Nice/ ratatouille bruschetta/
Italian cold cuts & cheeses from the hinterland/ zucchini flower fritter

Caesar salad traditional recipe with grilled farm poultry 28 €



Salad NIÇOISE 28 €



Tuna, tomato, celery, artichoke, radish, green pepper, hard-boiled egg, anchovies, olives

Small stuffed NIÇOIS 26 €



GORGES DU CIANS Trout cooked with salt and pepper 24 €



Yellow & green zucchini, Cagnes sur Mer brocoletti, grapefruit espuma

Tomato gazpacho RIVIERA 18 €



Beef heart tomato & feta cubes, herbs from the scent garden

ITALIAN beef carpaccio 18 €



Arugula, tomato, capers & Parmesan shavings

Dishes included in the menu options: Only lunch Starter, Main course & coffee or infusion Or Main course & Dessert, coffee or infusion €50 / Starter,

Main course & Dessert, coffee or infusion €60



Celery salt (allergen) available in a jar on the bar counter/some cocktails may contain celery salt and some wines may contain sulphites. All our card prices are net in euros, taxes and service included. Alcohol abuse is dangerous for your health. Consume in moderation. Some products contain

sulphites/egg products/milk products. Allergen menu available at the Desk



Wellness dishes



Gluten-free dishes



MAIN COURSES “LI VIANDO / LOU PEISSOUN / LI LIEUME”

Free-range poultry **NIÇOISE STYLE** roasted in the **JOSPER** oven 32 €  
Carrots, citrus fruits, bitter orange sauce

Piece of beef of the day **HIGH COUNTRY STYLE** cooked in the **JOSPER** oven 36 € 
Homemade potato dauphine with herbs & estate lemon, confit garlic, 3 pepper sauce

MEDITERRANEAN hake 36 €   
Green beans from our producer Hugo Massi, Mediterranean cockles, marinère emulsion

ITALIAN Tagliatelle with Blue Lobster Claws and Shellfish Sauce 36 € 

“Angus” beef & **PEYMEINADE** GOAT cheese burger 32 €
Baked in **JOSPER**, Honey from our hives, nuts & spinach

Grilled MEDITERRANEAN octopus 36 €
Provençal vegetable bayaldi, tomato sauce

DESSERTS “LEI DESSER” Signature Cheffe Pâtissière Manon Isnard

Gourmet platter of homemade desserts 16 €
Homemade ice cream and sorbet cart 5 €/boule

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**SELECTION OF DISHES GRILLED IN
THE JOSPER OVEN WITH NATURAL CHARCOAL**

(30MIN COOKING)

Premium “Black Angus” beef tomahawk 190 € for 2

Béarnaise & Homemade French Fries

Whole fish from the Mediterranean catch of the day -depending on availability-120 € for 2

Rock fish sauce & mashed potatoes

Double pork chop (800 grs) marinated with herbs & lemon 90 € for 2

Chickpea puree & green vegetables with confit garlic, Mediterranean spice sauce

Extra side **+12 €**: Homemade fries / Green vegetables from Cagnes sur Mer seasoned with confit garlic oil / Bayaldi of Provençal vegetables / Camargue rice cooked in chicken stock

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