

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

STARTERS « INTRADA »

Sharing platter for 2 « PROVENÇE » 60 €

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

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 

Caesar salad traditional recipe with grilled farm poultry 28 € 

Salad NIÇOISE 28 €  

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

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, bitter orange sauce

Piece of beef of the day **HIGH COUNTRY STYLE** cooked in the **JOSPER** oven 42 € 
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 STYLE Risotto 34 €
Red pepper cream, Peymeinade goat's cheese condiment, olives and green peppers baked with Josper



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

Grilled ROCK octopus baked in **JOSPER** 36 €
Variation of asparagus of Provence

DESSERTS “LEI DESSER” Signature Cheffe Pâtissière Manon Isnard

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

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SELECTION OF DISHES GRILLED IN
THE JOSPER OVEN WITH NATURAL CHARCOAL

(30MIN COOKING)

Rib of Beef - France- 150 € 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, veal juice

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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