

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

STARTERS “INTRADA”

PROVENÇAL board to share... for 2 60 €

Small stuffed Niçois/ Pissaladière/ NICE panisses/ NIÇOISE ratatouille/ Italian cold cuts & cheeses from the hinterland/ zucchini flower fritters

Small NIÇOIS stuffed  26 €

MEDITERRANEAN Sea Bream Carpaccio, orange and lemon condiments 28€

Served with green salad & lemon vinaigrette   

ITALIAN Vitello tonnato    26 €

Thin slices of veal, tuna cream, anchovies, Parmesan shavings and fried capers

THE PROVENÇAL Tomato... all styles   26 €

Tomato carpaccio accompanied by gazpacho, Apulian burrata cheese mousse, crunchy pine

Detox Salad   34 €


Quinoa and poppy seeds seasoned with a honey and walnut vinaigrette, granny apple, spinach, avocado, grilled prawns

NICOISE salad   28 €

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

Caesar salad traditional recipe  28 €

With grilled or breaded free-range poultry

Dishes included in the menu options: Only for 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 counter from the bar/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 map available at the Desk,

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

Linguine Pasta & Baked Clams with JOSPER GRILL

Tomato and garlic sauce  34 €

MEDITERRANEAN fish 36 €

Pistou broth, Sarda fregola, green vegetables from Cagnes-sur-Mer

Aveyron veal cooked at low temperature 38 €

Mushrooms of the season, fried polenta with candied tomatoes

Beef entrecôte (Limousine) cooked in the JOSPER GRILL 42 €

Homemade Dauphine potatoes and veal jus

JOSPER oven-baked Black Angus beef burger 34 €

Candied onions, cheddar, bacon...

JOSPER oven-baked lamb chops 42 €


Oven-cooked garden or country vegetables JOSPER

DESSERTS “LI DESSER”

SIGNATURE CHEFFE PÂTISSIÈRE MANON ISNARD

Selection of homemade desserts 16 €

Selection of homemade ice creams and sorbets 5 €/ SCOOP

Dishes included in set menus: Only at lunchtime - Starter, Main Course & coffee or herbal tea Or Main Course & Dessert, coffee or herbal tea 50 € /Starter, Main Course & Dessert, coffee or herbal tea 60 €  Celery salt (allergen) available in glass jars on the bar counter/ some cocktails may contain celery salt and some wines may contain sulfites. All our menu prices are net in euros, taxes and service included. Alcohol is dangerous for your health, please consume in moderation. Some products contain sulfites/egg products/milk products. Allergen map available at the Desk

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GRILLED PIECES IN THE JOSPER OVEN
WITH NATURAL CHARCOAL

30 MINUTES OF COOKING

Limousine prime rib 150 € FOR 2

Béarnaise sauce & Homemade Fries


Whole fish from the Mediterranean catch of the day 120 € FOR 2

White butter & mashed potatoes

Double veal chop in smoked casserole with Domaine thyme 120 € FOR 2

Oven-cooked garden or country vegetables JOSPER

Extra garnish of +12 €/ piece : Homemade French fries / JOSPER oven-cooked garden
or country vegetables / Mashed potatoes

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