

LA SÉLECTION D'HORS D'ŒUVRES

Selection of hors d'œuvres

 **Tapenade 14**

Tapenade of Niçoise olives with anchovy puree

Petits farcis Niçois 28

Mediterranean vegetables stuffed with veal

  **Poivrons à l'huile d'olive 26**

Sweet peppers with olive oil

Pissaladière 24

Caramelized onion tart with anchovies

  **Betterave marinée 26**

Marinated beetroot

 **Salade Niçoise 32**

Niçoise Salad

 **Escargots de Bourgogne 38**

Wild Bourgnogne snails

 **Salade d'artichauts & crème d'anchois 32**

Artichoke salad & anchovies cream

  **Salade de lentilles vertes 26**

Green lentils salad

  **Salade d'endives & gorgonzola 28**

Endives salad, stilton & caramelised walnut

 **Salade de haricots verts au foie gras 38**

French beans with foie gras salad

  **Burrata & tomates 28**

Burrata cheese with tomatoes & basil

Tartare de thon 36


Tuna tartar

Carpaccio de sériole & avocat 38

Yellowtail with avocado and citrus dressing

Salade d'Homard & King crab 48

Lobster & king crab salad

 **Crevettes tièdes à l'huile d'olive 36**

Warm prawns with olive oil

 **Aubergine grillée, mozzarella & crevettes au pistou 38**

Grilled eggplant with mozzarella, prawns & pistou

Calamars frits 32

Deep fried baby squids

 **Beignets de fleur de courgettes 28**

Zucchini blossoms with parmesan



CAVIAR PETROSSIAN

OSSETRA
TSAR IMPÉRIAL

50g: 400
125g: 980
250g: 2 200
500g: 4 200

BELUGA
TSAR IMPÉRIAL

50g: 1 500
125g: 3 400
250g: 6 900
500g: 12 600

LES PLATS PRINCIPAUX

Main courses

✔ **Gnocchis à la tomate fraîche 44**
Gnocchi with cherry tomatoes, garlic and parmesan cheese

✔ **All' Arrabiata 38**
Pasta with tomatoes and chili

✔ **Rigatoni aux truffes* 54**
*Rigatoni pasta with truffle**

🍷 **Grosses crevettes grillées 58**
Grilled king prawns

🍷 **Loup de mer préparé en croûte de sel 180 (2 pers. approx. 1,2kg)**
Salt-crusted whole sea bass

Sole meunière 150 (approx. 700g)
« Meunière » sole fish

🍷 **Filet de loup « façon Nicole » 58**
Sea bass filet « Nicole style »

🍷 **Daurade entière au citron 56**
Whole sea bream baked in papillote with lemon, herbs & olive oil

✔ 🍷 **Œufs brouillés à la truffe* 48**
*Scrambled eggs with truffle**

🍷 **Entrecôte grillée 68**
Grilled rib eye steak 400g

🍷 **Côte de veau grillée 58**
Grilled veal chop

🍷 **Côtelettes d'agneau Vivienne 52**
Grilled lamb cutlets with smoked eggplant

🍷 **Coquelet au citron confit 54**
Roast baby chicken with confit lemon

*** **Poulet entier au foie gras 190*** (idéal pour 3pers.)**
Whole roasted chicken with foie gras (subject to availability)

*** **Gigot d'agneau 180*****
Leg of lamb with spiced couscous (subject to availability)

✔ 🍷 **Broccolini 14**
Steamed broccolini

✔ 🍷 **Haricots verts 14**
Green beans

✔ 🍷 **Frites maison 14**
Homemade french fries

✔ 🍷 **Salade de mesclun 12**
Mesclun salad

✔ 🍷 **Gratin dauphinois 14**
Baked gratinated potatoes

✔ 🍷 **Purée à la truffe* 18**
Truffle mashed potatoes*

Food «à la minute» served when it's ready

✔ **Végétarien - Vegetarian** 🍷 **Sans gluten - Gluten free**

PAIN ET APÉRITIFS 5€ - BREAD AND APPETIZER 5€
PRIX NETS EN EURO, TAXES ET SERVICES COMPRIS - NET PRICE IN EUROS, TAXES AND SERVICES INCLUDED
POISSON ISSU DE LA PÊCHE DURABLE - SUSTAINABLY SOURCED FISH
NOUS TENONS À LA DISPOSITION DE NOTRE CLIENTÈLE LA TRACABILITÉ DE TOUTES NOS VIANDES.
CUSTOMERS ARE FREE TO ENQUIRE ABOUT THE TRACEABILITY OF ALL OUR MEAT.
*TRUFFES D'ÉTÉ FRAÎCHES (TUBER AESTIVUM) / *FRESH SUMMER TRUFFLES (TUBER AESTIVUM)

*Une Allergie ? Scannez moi
Any Allergy? Scan Me*

