

HORS D'OEUVRES

Each dish is served as and when ready

Tapenade 48

Tapenade of Niçoise Olives

Pissaladière 98

Onion Tart with Anchovies

Petits Farcis Niçois 158

Veal Stuffed Mediterranean Vegetables

Poivrons Marinés à l'Huile d'Olive 98

Sweet Peppers in Olive Oil

Salade de Haricots Verts au Foie Gras 188

French Beans Salad with Foie Gras

Salade Niçoise 298

Niçoise Salad

Betteraves Marinées 98

Marinated Beetroot

Salade de Lentilles Vertes 128

Salad of Green Lentils

Salade de Crustacés 298

Crab and Lobster Salad

Ratatouille et Feta 138

Mediterranean Vegetables Marinated in Olive Oil with Feta

Burrata et Tomates 228

Burrata with Fresh Datterini Tomatoes and Basil

Salade d'Endives et Gorgonzola 168

Endives Salad with Gorgonzola and Caramelized Walnuts

Carpaccio de Bœuf 178

Lightly Cured Sirloin with a Pickle Dressing

Carpaccio de Thon 198

Tuna Carpaccio

Carpaccio de Sériole 228

Yellowtail Carpaccio

Carpaccio de Coquilles St Jacques 258

Scallops Carpaccio

Tartare de Thon 328

Tuna Tartare and Oscietra Caviar

Poulpe Finement Tranché 218

Thinly Sliced Octopus in Lemon Oil

Crevettes Tièdes à l'Huile d'Olive 218

Warm Prawns with Olive Oil

Beignets de Courgettes 188

Deep Fried Zucchini Flowers and Sage with Anchovies

Croquettes de Brandade 158

Salt Cod Croquettes with Oven Roasted Pepper Relish

Calamars Frits 138

Deep Fried Baby Squid

Escargots de Bourgogne 228

Snails with Garlic Butter