



BAR • RESTAURANT • GLACIER

STARTERS

Vitello tonnato	20
refreshed thinly sliced veal, capers and tuna sauce	
Petits farcis	22
stuffed provençal vegetables with beef, perrugine sausage and chard leaves	
Socca • panisse	14
soft and crispy Nice-style socca, panisse fries	

MAINS

Redfish • zucchini	28
grilled redfish sautéed zucchini and minestrone juice	
Coquillettes • ham • truffle	28
coquillettes, ham, Comté cheese, bechamel, black truffle and chicken jus	
Beef tartare • Parmesan • olives	26
hand cut beef, Parmesan, taggiasche olives, pine nuts, confit tomatoes, french fries	
Beef tenderloin • pepper • French fries	34
grilled meat, peppered sauce, french fries	
Niçoise salad	24
lettuce, confit tuna, anchovies vegetables, egg, shallots vinaigrette	
Croque-monsieur • riquette salad	22
toasted bread, bechamel, ham, Comté cheese, salad	

DESSERTS

Apple tart	12
three vanilla ice cream	
Strawberry Melba	14
fresh strawberries and marmelade three vanilla ice cream, strawberry sorbet vanilla whipped cream	
Affogato	12
hazelnut praline, three vanilla ice cream, lightly whipped cream, espresso	
Soft chocolate cake	14
barely cooked chocolate mousse, cocoa nibs, Peruvian chocolate ice cream	

FROZEN CREAM

Citrus • vermouth	14
confit citrus, grapefruit/vermouth sorbet, lemon sorbet, Campari granité	
Liégeois chocolate	14
chocolate cream, three vanilla and chocolate ice cream, lightly whipped cream, shaved chocolate	
Pistachio • orange blossom	14
pistachio praline, pistachio ice cream, granité and soft orange blossom cream	

LUNCH MENU

12-15H

MONDAY TO FRIDAY

**Starter + Main
or Main + dessert of the day
excluding drink**
30

**Starter + Main +
dessert of the day
excluding drink**
38

CHILD MENU

TO 12 YEAR OLD

Main + dessert + soft drink
16

3 tomatoes casarecce
or
Beef steak, fries

2 scoops of ice cream or sorbet
of your choice
or
Chocolate mousse

NET PRICE IN EURO, TAXES AND SERVICE INCLUDED

if you suffer any food allergy or intolerance, please let a member of our team know upon placing your order.
European origin of our meats upon request - SUMMER 2024