

Our tapas and starters to share

"Homemade" panisses with garlic and tomato sauce	18.50 €
"Homemade" pissaladière	18.50 €
"Homemade" peppers grilled in olive oil	18.50 €
Local zucchini flower fritters with garlic and tomato sauce	19.50 €
"Homemade" Gallic mussels au gratin with parsley	19.50 €
"Homemade" blood crayfish in oil	21.50 €
"Homemade" Niçois stuffed vegetables	24.50 €
"Homemade" razor clams with parsley	24.50 €
Fried fresh calamari with homemade aioli	24.50 €

Our Salads

Crispy salad of warm goat cheese with honey, apples, button mushrooms, Parma ham and fresh figs	26.50 €
Caesar Salad (Romaine lettuce, breaded chicken strips, guanciale, Parmesan shavings, croutons, tomatoes, egg, anchovies) and its homemade Caesar dressing	26.50 €
Caesar Salad with Prawn Tempura (Romaine lettuce, prawn tempura, guanciale, Parmesan shavings, croutons, tomatoes, egg, anchovies) and its homemade Caesar dressing	28.50 €
Vegan Poke Bowl (edamame, mango, avocado, wakame, cherry tomatoes, radish, rice, cucumber, bean sprouts) and its homemade mango and ginger vinaigrette	26.50 €
Poke Bowl Tuna marinated in soy sauce and sesame (edamame, mango, avocado, wakame, cherry tomato, radish, rice, cucumber, bean sprouts) and its "House" mango ginger vinaigrette	29.50 €

Our Pasta

Homemade Gnocchi with Tomato and Pesto Sauce	21.50 €
Homemade Niçoise Ravioli with Daube Sauce	24.50 €
Linguini with Fresh Clams	28.50 €
Fresh Morel Risotto	34.50 €
Risotto with Fresh Saint-Brieuc Scallops and Homemade Crustacean	34.50 €

Our Meats

Charolais beef tartare, minced, sautéed potatoes, and arugula	25.50 €
Beef tagliata, blue cheese only, arugula, Parmesan shavings, balsamic reduction, and fried potatoes	34.50 €
Cockerel with hunter's sauce and fried potatoes	34.50 €
Southwestern duck breast 400 g with honey and fig sauce and homemade gratin dauphinois	36.50 €
Angus rib-eye steak 400g, fried potatoes, béarnaise or chimichurri sauce	38.50 €
Low-temperature milk-fed veal chop, fresh chanterelle mushroom sauce and homemade gratin dauphinois	44.50 €
Supplement for "House" sauce (chimichurri, béarnaise, pepper, morel)	4.50 €

Our Fish

Fresh tuna tartare with soy sauce, wasabi, fresh avocado,
fresh mango, arugula, and fried potatoes 32.50 €

Authentic Ligurian fritto misto 33.50 €

Roasted octopus "Cabane" style with garlic sauce vierge, fried
potatoes, Taggiasque olives, cherry tomatoes on a bed of arugula 34.50 €

Fresh wild fish delivered daily
Sole, John Dory, line-caught sea bass, sea bream
Price per 100g according to market prices

Grilled/roasted blue lobster 20.00 € / 100g

Grilled/roasted lobster 25.00 € / 100g

Homemade béarnaise sauce

Crustacean sauce deglazed with cognac and white wine

Sauce vierge

Served with linguini or a shellfish bisque risotto

Side Dishes

Hash browns, homemade gratin dauphinois, homemade ratatouille,
saffron rice, pan-fried seasonal vegetables 7.50 €

Children's Menu

Homemade fresh cod nuggets, hash browns 14.50 €

Homemade chicken strips, hash browns 14.50 €

Coquillettes with Comté cheese ham 14.50 €

Ground steak, hash browns 14.50 €

Individual ice cream included