

HORS D'OEUVRES

Each dish is served as and when ready

Tapenade 48

Tapenade of Nicoise Olives

Pissaladière 88

Onion Tart with Anchovies

Petits Farcis Niçois 148

Veal Stuffed Mediterranean Vegetables

Poivrons Marinés à l'Huile d'Olive 98

Sweet Peppers in Olive Oil

Salade de Haricots Verts au Foie Gras 178

French Beans Salad with Foie Gras

Salade Niçoise 288

Niçoise Salad

Betteraves Marinées 88

Marinated Beetroot

Salade de Lentilles Vertes 118

Salad of Green Lentils

Salade de Crustacés 298

Crab and Lobster Salad

Ratatouille et Feta 128

Mediterranean Vegetables Marinated in Olive Oil with Feta

Burrata et Tomates 218

Burrata with Fresh Datterini Tomatoes and Basil

Salade d'Endives et Gorgonzola 158

Endives Salad with Gorgonzola and Caramelized Walnuts

Carpaccio de Bœuf 168

Lightly Cured Sirloin with a Pickle Dressing

Carpaccio de Thon 188

Tuna Carpaccio

Carpaccio de Sériole 218

Yellowtail Carpaccio

Carpaccio de Coquilles St Jacques 258

Scallops Carpaccio

Tartare de Thon 308

Tuna Tartare and Oscietra Caviar

Poulpe Finement Tranché 198

Thinly Sliced Octopus in Lemon Oil

Crevettes Tièdes à l'Huile d'Olive 208

Warm Prawns with Olive Oil

Beignets de Courgettes 178

Deep Fried Zucchini Flowers and Sage with Anchovies

Croquettes de Brandade 138

Salt Cod Croquettes with Oven Roasted Pepper Relish

Calamars Frits 128

Deep Fried Baby Squid

Escargots 218

Snails with Garlic Butter