

# HORS D'OEUVRES

*Each dish is served as and when ready*

**Tapenade 48**

*Tapenade of Niçoise 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*