

HORS D'OEUVRES

Each dish is served as and when ready

Tapenade 3.50

Tapenade of Nicoise Olives

Pissaladière 6.50

Onion Tart with Anchovies

Petits Farcis Niçois 11.00

Veal Stuffed Mediterranean Vegetables

Poivrons Marinés à l'Huile d'Olive 6.50

Sweet Peppers in Olive Oil

Salade de Haricots Verts 13.25

French Beans Salad with Balsamic Reduction

Salade Niçoise 25.00

Nicoise Salad

Betteraves Marinées 7.50

Marinated Beetroot

Salade de Lentilles Vertes 10.50

Salad of Green Lentils

Salade de Crustacés 20.75

Crab and Lobster Salad

Ratatouille et Feta 9.00

Mediterranean Vegetables Marinated in Olive Oil with Feta

Burrata et Tomates 18.50

Burrata with Fresh Datterini Tomatoes and Basil

Carpaccio de Boeuf 14.75

Lightly Cured Sirloin with a Pickle Dressing

Carpaccio de Thon 16.50

Carpaccio of Tuna

Carpaccio de Seriole 19.00

Carpaccio of Yellowtail

Carpaccio de Coquilles St Jacques 19.00

Carpaccio of Scallops

Saumon Finement Tranché 16.50

Salmon Carpaccio with Guacamole

Poulpe Finement Tranché « Natalya » 14.25

Thinly Sliced Octopus in Lemon Oil

Crevettes Tièdes à l'Huile d'Olive 15.75

Warm Prawns with Olive Oil

Beignets 14.90

Deep Fried Courgette Flowers and Sage with Anchovies

Croquettes de Brandade 10.50

Salt Cod Croquettes with Oven Roasted Pepper Relish

Calamars Frits 12.00

Deep Fried Baby Squid

Escargots 16.50

Snails in Fresh Herbs and Garlic Butter