

HORS D'OEUVRES

Each dish is served as and when ready

Tapenade 4.50

Tapenade of Nicoise Olives

Pissaladière 7.50

Onion Tart with Anchovies

Petits Farcis Niçois 12.00

Veal Stuffed Mediterranean Vegetables

Poivrons Marinés à l'Huile d'Olive 7.50

Sweet Peppers in Olive Oil

Salade de Haricots Verts 15.25

French Beans Salad with Balsamic Reduction

Salade Niçoise 28.00

Nicoise Salad

Betteraves Marinées 8.50

Marinated Beetroot

Salade de Lentilles Vertes 10.50

Salad of Green Lentils

Salade de Crustacés 22.75

Crab and Lobster Salad

Ratatouille et Feta 10.50

Mediterranean Vegetables Marinated in Olive Oil with Feta

Burrata et Tomates 19.50

Burrata with Fresh Datterini Tomatoes and Basil

Carpaccio de Boeuf 14.75

Lightly Cured Sirloin with a Pickle Dressing

Carpaccio de Thon 17.50

Carpaccio of Tuna

Carpaccio de Seriole 20.50

Carpaccio of Yellowtail

Carpaccio de Coquilles St Jacques 21.00

Carpaccio of Scallops

Tartare de Thon 30.00

Tuna Tartare and Oscietra Caviar

Saumon Finement Tranché 17.50

Salmon Carpaccio with Guacamole

Poulpe Finement Tranché 17.50

Thinly Sliced Octopus in Lemon Oil

Crevettes Tièdes à l'Huile d'Olive 16.75

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 17.50

Snails in Fresh Herbs and Garlic Butter