



ENJOY OUR WONDERFUL DISH RECIPES AS A REAL LOCAL !

Starters

DU PAYS MENTONNAIS AU COMTÉ DE NICE



CÔTÉ ITALIE - 100% DOP

« Our charcuterie plates (deli meats)
are cut on demand »

PISSALADIÈRE ^{1,5}

Onion tart topped with black olives and anchovies,
one of the top specialty from Nice.

PICHADE ^{1,5}

As before but with tomato,
specialty from Menton.

BARBAJUANS (2 PIÈCES) ^{1,7,14}

Chard fritters stuffed with ricotta,
real treasure from Monégasque
and Mentonnaise recipes !

ROASTED PEPPERS WITH OLIVE OIL AND GARLIC

Prepared and cooked on-site, Love every bite !

SWISS CHARD PIE ^{1,7,14}

Typical starter from the historic County of Nice.

SQUASH PIE ^{1,7,14}

For its finesse and elegance.

PETITS FARCIS NIÇOIS (2 PIÈCES) ^{1,7,14}

Typical local dish, each homemade
stuffed vegetable is a pure happiness,
better than any drug!

SOCCA

Popular streetfood in Niçoise Gastronomy,
Socca is an unique appetizer and
delightful chickpea flour flatbread recipe.

ZUCCHINI FLOWER FRITTERS ^{1,7,8,14}

The most succulent and festive finger food
or appetizer from Mediterranean flavors

SARDINE FRITTERS ^{1,5,7,8,11,14}

A feast from South of France.

COMPOSE
YOUR OWN PLATE
AMONG ALL SPECIALTIES



◀ 2 PRODUCTS ▶

13 €



◀ 3 PRODUCTS ▶

20 €



◀ 4 PRODUCTS ▶

25 €

DISCOVER OUR REGION
WITH

OUR MENTONNAISE
BOARD*

22 €

* (Barbajuan, pissaladière, pichade,
swiss chard pie, squash pie,
petits farcis niçois, niçoise salad)

JAMBON DI PARMA 130g

Italian signature raw ham, very aromatic,
aged for at least 15 months.

JAMBON SAN DANIEL 130g

An Italian excellence in ancestral methods,
aged for at least 15 months.

COPPA DI PARMA IGP 130g

With a soft and persistent taste in the mouth
and with a delicate smell.

MOZZARELLA DI BUFALA 125g ¹⁴

Tastier cheese made from buffalo milk,
the best !

STRACCIATELLA 200g ¹⁴

Soft and fresh cheese, may be best known
as the delicious creamy center of Burrata,
what could be better...

RICOTTA DI BUFALA 400g ¹⁴

WITH HONEY FROM SOSPEL

Soft with delicate taste and the typical smell
of an Italian whey cheese,
to consume without moderation.

BURRATA CRÉMEUSE DI PUGLIA 125g ¹⁴

TO SHARE (250g) +4€

With its famous creamy heart, a feast.

PARMIGIANO REGGIANO 120g ¹⁴

and its olives. Its typical and pronounced
flavour made him King of Italian cheeses.

GORGONZOLA 250g ¹⁴

Artisanal blue cheese, super creamy.

Main courses



OUR ESSENTIAL #SALADS ON INSTAGRAM !

- ◆ **CAESAR SALAD** ^{1,5,7,8,10,11,14} — 15 €
- ◆ **FRESH SEA FOOD SALAD** ^{4,5,6} — 16 €
- ◆ **TRADITIONAL NIÇOISE SALAD** ^{5,7,8,10} — 15 €
- ◆ **ARTICHOKE AND PARMESAN SALAD** ^{8,14} — 14 €
- ◆ **WARM GOAT CHEESE SALAD** ^{1,8,14} — 14 €
- ◆ **CAPRESE SALAD** ¹⁴ — 15 €
Sliced tomatoes and mozzarella di Bufala



SEA SIDE

- ◆ **WHOLE GRILLED SEABREAM 400/600g** ^{1,3,5,7,10} — 22 €
- ◆ **SALMON SKEWER WITH VIRGIN SAUCE 300g** ⁵ — 20 €
- ◆ **FRESH BOUCHOT MUSSELS MARINIÈRE** ⁶ — 16 €
- ◆ **FRITTO MISTO** ^{1,4,5,6} — 22 €
- ◆ **LARGE GRILLED PRAWNS** ^{4,8} — 39 €
- ◆ **PLATTER OF SHRIMPS** ⁴ (9) — 14 €
- ◆ **PLATTER OF OYSTERS FINES DE CLAIRE N°3** ⁶ (6) — 15 €
(12) — 29 €



LAND SIDE

- ◆ **DRY AGED BLACK ANGUS ENTRECOTE/RIB STEAK 300g** — 30 €
- ◆ **LAMB CHOPS WITH ROSEMARY 300g** — 24 €
- ◆ **HANDCUT BEEF TARTAR 180g** ^{7,11} — 18 €
- ◆ **VEAL ESCALOPE 200g** ^{1,7,14} — 22 €
WITH PORCINI MUSHROOMS SAUCE
- ◆ **ANDOUILLETTE AAAAA** — 19 €
- ◆ **OUR BIG BEEF CARPACCIO** ¹⁴ — 21 €
Beef, parmesan shavings, mozzarella di Bufala
- ◆ **HAMBURGER DE LA CASA*** — 17,5€
(**BEEF 180g** ^{1,3,7,9,14} OR **BREADED CHICKEN 180g** ^{1,3,7,9,10,11})
Buns, onions, bacon, real cheddar, arugula, tomatoes
*Gorgonzola, Fourme d'Ambert or Goat cheese : supp 2 €
- ◆ **LE SOCCA BURGER** ^{7,8,14} — 18 €
Chickpea flour flatbread
- ◆ **SNAILS WITH GARLIC AND PARSLEY** ^{10,14} (6) — 10 €
(12) — 18 €



kid's menu

12 €

BREADED FISH or FRESH BURGER

Side dish :

FRIES, RICE OR FRESH PASTA

or **PIZZA LA MARGHERITA (HALF MOON)**

+ **ICE CREAM AND CHILD SYRUP**



OUR FAMOUS FRESH PASTA

- ◆ **TRUFFE** ^{1,7,14} — 22 €
Ravioli stuffed with white truffle, parmesan sauce
- ◆ **GRAND BASILIC** ^{1,7,8,14} — 17 €
Tagliatelle, homemade pesto, stracciatella, pine nuts, basil
- ◆ **BELLA TOMATE** ^{1,7,14} — 22 €
Gnocchi, creamy burrata, tomato sauce, basil
- ◆ **VIEUX NICE** ^{1,8,10} — 22 €
Niçois ravioli and his home made beef stew
- ◆ **LA GRANDE BLEUE** ^{1,4,5,6,8,14} — 24 €
Squid ink pasta, shrimps, mussels, shrimps, clams
- ◆ **DOLCE VITA** ^{1,7,14} — 21 €
Ravioli stuffed with speck, ricotta, radish and basil
- ◆ **COURS SALEYA** ^{1,5,7,14} — 20 €
Ravioli stuffed with black olives, tapenade and parmesan sauce
- ◆ **LES BARBETS** ^{1,7,8,10,14} — 22 €
Merda de can (green gnocchi) ou Pelotons (ravioli without dough) Tomato sauce or beef stew sauce



OUR PIZZAS

- ◆ **LA MARGHERITA** ^{1,14} — 14 €
Mozzarella di Bufala, tomatoes, basil
- ◆ **LA 4 FROMAGES** ^{1,14} — 16 €
Gorgonzola, Mozzarella di Bufala, ricotta, parmesan
- ◆ **LA REGINA** ^{1,14} — 15,5 €
Mozzarella di Bufala, tomatoes, ham, mushrooms, olives
- ◆ **LA PARME** ^{1,14} — 17 €
Creamy Burrata, Italian Parma ham, arugula, cherry tomatoes and Parmesan, olives
- ◆ **LA NAPOLITAINE** ^{1,5,14} — 15 €
Mozzarella di Bufala, tomatoes, anchovies, basil
- ◆ **LA 4 SAISONS** ^{1,14} — 18 €
Artichokes, Prosciutto, mushrooms, olives, tomatoes, basil, Mozzarella di Bufala

1 Cereals containing gluten (wheat, rye, spelt...)

2 Peanut and by-products

3 Soy and by-products

4 Crustacean and shellfish by-products

5 Fishes and by-products

6 Molluscs

7 Eggs and egg by-products

8 Nuts (Walnut, hazelnut, almond, cashew, pecan, macadamia nuts, pistachio and by-products based on these fruits)

9 Sesames seeds and by-products

10 Celery and by-products

11 Mustard and by-products

12 Lupin and by-products

13 Preservatives E220 (sulphur dioxide) and sulphites

14 Milk and dairy by-products