



Starters

Fig salad & smoked burrata figs, smoked burrata, pistachio	15 €
Zucchini beignet zucchini, mint, feta cheese, yogurt sauce	12 €
Grilled halloumi tomato, aragula salad, honey	14 €
Green beans salad green beans, peach, verbena, pistachio	15 €
Caprese salad datterino tomato, mozzarella di buffalo, aragula salad	14 €

Canned and curing

Small sardines toast & salted butter	13€
Tuna belly toast & salted butter	15€

Salads et raw vegetables

Wheat salad green wheat, zucchini, tomato, herbs, hummus, dressing	17€
Artichoke salad artichoke, pecorino cheese, olives	15€
Salade Niçoise tomato, cucumber, fava bean, artichoke, olives, anchovies, basil, peppers, tuna, hard boiled eggs, radish, celery	18€

Curing

Beef secca from Annot	15€
Cured ham salted butter	15€
Fresh goat cheese olive oil, olives, oregano	13€

Snack

Croque Monsieur ham, mixed green salad	17€
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Kids:

Grounded beef french beef, french fries or zucchini	12€
Sea bream fillet sea bream, french fries or zucchini	12€

Main courses

Chicken paillard chicken fillet, Cæsar salad	22 €
Angus flank steak Angus flank steak, green salad, homemade French fries	24 €
Beef tartare french beef, seasoning, French fries, mixed green salad	23 €
Fennel sausage mashed potatoes, celery, herbs	19 €
Seabass fillet, fennel salad seabass from Cannes, fennel, kumquat, sauce vierge	35 €
Grilled sardines grilled mediterranean sardines, new potatoes & aragula salad	22 €
Fish of the day, sauce vierge fish of the day, zucchini from Nice	P.M.

Desserts

Fruit tart seasonal fruit	12 €
Poire Belle-Helene Poached pear, chocolate sauce, vanilla ice cream	12 €
Chocolate fondant English custard	12 €
Fig Fontainebleau Greek yogurt mousse, candied figs, rosemary	12 €

Ice cream Berthillon

5/9/13€

chocolate & nuts, lemon curd,
praliné pignon, almond, vanilla

Sherbet Berthillon

5/9/13€

cocoa extra-bitter, mango, pear,
roasted pineapple & basil, strawberry

extra whipped cream

2€