



Canned and curing

Anchovies from Cantabrie toast & salted butter	14€
Small sardines toast & salted butter	13€
Tuna belly toast & salted butter	15€
Homemade tarama pita bread & lime	13€

Salads et raw vegetables

Radish, salted butter	9€
Wheat salad green wheat, zucchini, tomato, herbs, hummus, dressing	17€
Tomato & smoked ricotta tomato, smoked ricotta, pistachio, olive oil, mint, basil	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€
Dry sausage salted butter	10€
Cured ham salted butter	15€
Fresh goat cheese olive oil, olives, oregano	13€
Tomme aux fleurs rosemary jelly	13€

Snack until 6pm:

Croque Monsieur ham, mixed green salad	17€
Pan Bagnat	15€
Focaccia, ham, tomato, mozza	15€

Kids:

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

Starters

Gaspacho tomato, red pepper cucumber, garlic, shallot	11 €
Fish carpaccio lime, coriander, pink peppercorns	15 €
Grilled halloumi tomato, aragula salad, honey	14 €
Raw artichoke salad artichoke, Pecorino cheese, aragula salad, black olives	15 €
Melon, cured ham, mozzarella melon, mozzarella, cured ham	15 €
Vitello Tonnato veal, Tonnato sauce (anchovies, capers, tuna)	15/25 €

Main courses

Meal of the day served from Monday to Friday	16 €
Chicken paillard chicken fillet, Cæsar salad	22 €
Grilled rib Steak 280g rib steak from Argentina, french fries, mixed green salad	35 €
Beef tartare french beef, seasoning, French fries, mixed green salad	23 €
Merguez & lebanese tabbouleh merguez Charcuterie Pons, herbs tabbouleh	19 €
Seabass fillet, fennel salad seabass from Cannes, fennel, kumquat, sauce vierge	35 €
Grilled sardines grilled mediterranean sardins, new potatoes & aragula salad	23 €
Fish of the day, sauce vierge fish of the day, zucchini from Nice	P.M.

Desserts

Apricot & rosemary tart Apricot, almond cream, glazed apricot & rosemary	13 €
Banoffee banana compote, choco crumble, caramelized pecan	13 €
Chocolate mousse chocolate mousse, chocolate crumble	13 €
Fontainebleau, peach & verbena greek yogurt mousse, verbena, peach compote, granola	14 €
Strawberries, vanilla chantilly Strawberries, vanilla chantilly	14 €
Fresh fruits	14 €
Fresh watermelon	13 €

Ice cream Berthillon

5/9/13€

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

Sherbet Berthillon

5/9/13€

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

extra chantilly

2€