

LA SÉLECTION D'HORS D'ŒUVRES

Selection of hors d'œuvres

Tapenade 12

Tapenade of Niçoise olives with anchovy puree

Petits farcis Niçois 25

Mediterranean vegetables stuffed with veal

Poivrons à l'huile d'olive 18

Sweet peppers with olive oil

Pissaladière 16

Caramelized onion tart with anchovies

Betterave marinée 19

Marinated beetroot

Tomates & thon 22

Tomatoes & tuna

Escargots de Bourgogne 30

Wild Bourgnogne snails

Salade d'artichauts & crème d'anchois 28

Artichoke salad & anchovies cream

Salade de lentilles vertes 19

Green lentils salad

Salade d'endives & gorgonzola 22

Endives salad, stilton & caramelised walnut

Salade de haricots verts au foie gras 28

French beans with foie gras salad

Burrata & tomates 22

Burrata cheese with tomatoes & basil

Tartare de thon 28

Tuna tartar

Carpaccio de sériole & avocat 32

Yellowtail with avocado and citrus dressing

Daurade marinée 32

Marinated sea bream

Crevettes tièdes à l'huile d'olive 32

Warm prawns with olive oil

Aubergine grillée, mozzarella & crevettes au pistou 28

Grilled eggplant with mozzarella, prawns & pistou

Calamars frits 24

Deep fried baby squids

Beignets de fleur de courgettes 22

Zucchini blossoms with parmesan



VOLZHENKA

VOLZHENKA CAVIAR

OSCIETRA

50g: 440
125g: 1 100
250g: 2 200
500g: 4 400

SEVRUGA

50g: 490
125g: 1 220
250g: 2 500
500g: 5 000



CAVIAR PETROSSIAN

OSSETRA

50g: 460
125g: 1 100
250g: 2 200
500g: 4 600

TSAR IMPERIAL

50g: 475
125g: 1 220
250g: 2 400
500g: 4 750

LES PLATS PRINCIPAUX

Main courses

- ✔ **Gnocchis à la tomate fraîche 35**
Gnocchi with cherry tomatoes, garlic and parmesan cheese
- ✔ **All' Arrabiata 36**
Pasta with tomatoes and chili
- ✔ **Rigatoni aux truffes* 49**
*Rigatoni pasta with truffle**
- Pâtes au bœuf 39**
Pasta with beef ragout and mushrooms
- 🍷 **Grosses crevettes grillées 52**
Grilled king prawns
- 🍷 **Loup de mer préparé en croûte de sel 160 (2 pers. approx. 1,2kg)**
Salt-crusted whole sea bass
- Sole meunière 130 (approx. 700g)**
« Meunière » sole fish
- 🍷 **Filet de loup « façon Nicole » 52**
Sea bass filet « Nicole style »
- 🍷 **Daurade entière au citron 48**
Whole sea bream baked in papillote with lemon, herbs & olive oil
- ✔ 🍷 **Œufs brouillés à la truffe* 42**
*Scrambled eggs with truffle**
- 🍷 **Entrecôte grillée 68**
Grilled rib eye steak 400g
- 🍷 **Côte de veau grillée 55**
Grilled veal chop
- 🍷 **Côtelettes d'agneau Vivienne 52**
Grilled lamb cutlets with smoked eggplant
- 🍷 **Coquelet au citron confit 48**
Roast baby chicken with confit lemon
- *****Poulet entier au foie gras 140*** (idéal pour 3pers.)**
Whole roast black leg chicken with foie gras (subject to availability)
- *****Gigot d'agneau 120*****
Leg of lamb with spiced couscous (subject to availability)
- ✔ 🍷 **Brocolis ou haricots verts 12**
Steamed broccolini or green beans
- ✔ 🍷 **Frites maison 12**
Homemade french fries
- ✔ 🍷 **Salade de mesclun 12**
Mesclun salad
- ✔ 🍷 **Gratin dauphinois 12**
Baked gratinated potatoes
- ✔ 🍷 **Purée à la truffe* 14**
Truffle mashed potatoes*

Food «à la minute» served when it's ready

✔ Végétarien - Vegetarian 🍷 Sans gluten - Gluten free

PRIX NETS EN EURO, TAXES ET SERVICES COMPRIS, NET PRICE IN EUROS, TAXES AND SERVICES INCLUDED
NOUS TENONS À LA DISPOSITION DE NOTRE CLIENTÈLE LA TRACABILITÉ DE TOUTES NOS VIANDES.
CUSTOMERS ARE FREE TO ENQUIRE ABOUT THE TRACEABILITY OF ALL OUR MEAT.
*TRUFFES D'ÉTÉ FRAICHES (TUBER AESTIVUM) / *FRESH SUMMER TRUFFLES (TUBER AESTIVUM)

Une Allergie ? Scannez moi
Any Allergy? Scan Me

