

ENTRÉES / STARTERS

- Salade de petits artichauts violets, roquette & Parmesan** 19€
Baby purple artichoke salad, arugula & Parmesan
- Vitello tonnato** 19€
Thinly sliced veal with tuna sauce
- Burrata, tomates cerises, olives & basilic** 17€
Burrata salad with cherry tomatoes, olives & basil
- Tartare de thon & avocat** 19€
Tuna tartare & avocado
- Carpaccio de Gambas rouges** 28€
Red prawns carpaccio

SALADES / SALADS

- Salade César au poulet croustillant** 21€
Crispy chicken Caesar salad
- Salade niçoise** 24€
Sucrine, thon, tomates, haricots verts, fenouil, radis, olives, œuf, anchois
Baby gem lettuce, tuna, tomatoes, green beans, fennel, radish, olives, egg & anchovies
- Pastis Bowl** 24€
Thon mariné, riz parfumé, fèves, grenade, avocat, radis, feta, cebette
Marinated tuna, aromatic rice, broad beans, pomegranate, avocado, radish, feta & spring onion

BISTROT

- Escargots de Bourgogne** les 6 - 9€ / les 12 - 16€
Burgundy snails – 6 or 12 pieces
- Pâté croûte (volaille)** 11€
Poultry pâté croûte
- 2 œufs Bio au plat & râpé de truffe** 14€
2 organic fried eggs & grated truffle
- Céleri remoulade & Foie Gras** 19€
Celery remoulade & foie gras
- Artichaut vinaigrette** 11€
Artichoke with vinaigrette

PIZZAS

- Marguerite** 16€
Sauce tomate, mozzarella fior di latte & basilic
Tomato sauce, fior di latte mozzarella & basil
- Reine** 18€
Sauce tomate, mozzarella fior di latte, jambon blanc, champignons de Paris, & basilic
Tomato sauce, fior di latte mozzarella, white ham, button mushrooms & basil
- Napolitaine** 16€
Sauce tomate, anchois, ail & basilic
Tomato sauce, anchovies, garlic & basil
- Diavola** 19€
Sauce tomate, mozzarella fior di latte, salami piquant & basilic
Tomato sauce, fior di latte mozzarella, spicy salami & basil
- 4 fromages** 19€
Mozzarella fior di latte, gorgonzola, chèvre & Parmesan
Fior di latte mozzarella, gorgonzola, goat & Parmesan
- Truffe** 29€
Mozzarella fior di latte, truffe de saison
Fior di latte mozzarella, seasonal truffle

PÂTES / PASTAS

- Coquillettes jambon, Parmesan & truffe** 26€
Coquillettes pasta with ham, Parmesan & truffle
- Linguine aux gambas** 27€
Linguine pasta with king prawns
- Linguine bolognaise** 24€
Linguine pasta with Bolognese sauce
- Rigatoni à la truffe** 29€
Rigatoni pasta with truffle sauce
- Ravioles de "Royans", Parmesan & basilic** 22€
"Royans" ravioli with Parmesan and basil
- Ravioli "Niçois"** 24€
Niçois-style ravioli

POISSONS / FISH DISHES

- Moules "marinières" & frites maison** 22€
"Marinière" mussels & homemade French fries
- Filet de loup, tomates cerise, olives, câpres, basilic*** 28€
Sea bass fillet with cherry tomatoes, olives, capers, and basil
- Tagliata de thon, sauce vierge & roquette*** 28€
Tuna tagliata with sauce vierge & arugula

*UNE GARNITURE AU CHOIX INCLUSE (supp. truffe +5-)

*Choice of one side included (truffle +5-)

VIANDES / MEAT DISHES

- Côte de bœuf, ail & thym (2 pers.)*** 88€
Prime rib with garlic & thyme (serves 2)
- Escalope de veau à la milanaise, roquette & Parmesan*** 32€
Milanese-style veal cutlet with arugula & Parmesan
- Confit d'épaule d'agneau*** 26€
Confit lamb shoulder
- Tagliata d'entrecôte, roquette & Parmesan*** 34€
Rib steak tagliata with arugula & Parmesan
- Tartare de bœuf & roquette*** 25€
Beef tartare & arugula

*UNE GARNITURE AU CHOIX INCLUSE (supp. truffe +5-)

*Choice of one side included (truffle +5-)

GARNITURES / SIDES

- Salade de roquette & Parmesan** 8€
Arugula salad & Parmesan
- Frites maison / à la truffe** 7€ / 12€
Homemade French fries / with truffle
- Ratatouille** 8€
Stewed zucchini, eggplant, bell peppers, tomatoes, onions & garlic
- Purée maison / à la truffe** 7€ / 12€
Homemade mashed potatoes / with truffle
- Riz parfumé** 7€
Aromatic rice
- Rigatoni à la tomate** 8€
Rigatoni with tomato sauce