

THE CHEF'S SIGNATURE DISH

CHARENTAIS MELON GASPACHO 8€

Espelette Pepper & ham slices

TRUFFLE AGNOLOTTI IN CASSEROLE DISH 19€

tartuffata cream & grated pecorino 

PANNA COTTA HOMEMADE

apricot and vanilla compote homemade & slivers of canistrelli

BOWLS SALADE

Bulgur, cumin carrots, red cabbage, edamame, sun-dried tomatoes

LOU PROVENÇAU

snack panisses & black tapenade on croutons



9€ 14€

BOWL DU VIEUX PORT

oiled sardine filet, sun-dried tomatoes, thyme & rosemary



9€ 14€

OUR PASTA FROM HERE & THERE

U CORSO 17€

Pomodoro basilico sauce, smoked Figatellu & quenelle de brousse from Le Rove

LA VERDURA 17€

Creamed ricotta, pesto verde, asparagus & candied artichoke hearts

ALLA PUTTANESCA 17€

Pomodoro basilico sauce, Kalamata black olives, capers, anchovies & Cayenne pepper

HOMEMADE DESSERTS

FIADONE HOMEMADE 8€

lemon ice cream sorbet

FRESH BREWED YOGURT 8€

lavender honey

CHOCOLATE FONDANT 8€

crème anglaise


We are as much lovers of the region as we are passionate about travel.

That is why our menu, with its PASTA & NOODLES concept, highlights specialties from the southeast, while incorporating flavors from elsewhere.

We fight against food waste.

Our partner ATYPIQUE provides us with downgraded fruits and vegetables, coming directly from the producer.

These often have aesthetic defects, or unusual sizes and shapes, but they are just as delicious.

Plates with no ham and no fish 

Our meat is strictly French. Our prices are in euros and all incl. taxes - service included.

STARTERS

MARSEILLE PANISSES 8€

sauce duo with mild red pepper & curry mango

GYOZAS X2 4€

Provençal rouille, chicken and vegetables

CHARCUTERIES BOARD 9€

SUMMER SALADS

LA -JUL- CÉSAR 19€

alamata black olives, rosemary & garlic croutons, Katsu Tori breaded chicken, parmesan shavings, ham slices & pine nuts

LA FAMEUSE BURRATA 17€

heirloom tomato carpaccio

SOBA NOODLES & FRESH VEGETABLE STIR FRY

FROM PEKIN TO AIX 18€

Sautéed Peking duck with lavender honey, thyme & rosemary

THAÏ DE BON 18€

Barbet red mullet filet, sesame oil

ICE CREAM & CUP

LA NOMAD 9€

Corsican clementine sorbet, cassis, Moroccan verveine & lavender honey from Vaucluse

M'DAME BLANCHE 8€

Bourbon vanilla ice cream, chocolate coulis & chantilly

FRAISHEUUUR 8€

Strawberry sorbet, raspberry and pineapple, chantilly & red fruit coulis

OUR FLAVORS FOR SCOOPS :

1 scoop 3€ / 2 scoops 5€ / 3 scoops 8€

Vanilla / Chocolate / Coffee / Strawberry / Raspberry / Pineapple / Lemon / Clementine / Cassis / Verveine / Coco / Caramel / Pistachio



@NOMAD_AIX