



MENU



TERROIR & CHEESES

Opening hours

12 am 2 pm*
7 pm 10 pm
*except Saturday closed Sunday


STARTERS

Homemade falafel  **8**
with basil cream

Vegan tabbouleh  **8**
Organic black tapenade espuma 


Swordfish carpaccio **9**
Organic delight of zucchini and almond



Organic French **9.5**
Mussels Marinière with
Parmesan Cream and Menton Lemon, served with Croutons

Watermelon, Tomato  **10**
Feta Gazpacho, Black Olive Tapenade


 *Veggie*  *gluten free*
 *Dish with cheese*


TIMELESS DISHES

Salad style Caesar  **17.5**
Fried chicken, egg, Parmesan cream sauce with lemon from Menton


Tomato and burrata salad  **19**
Organic green tapenade 


Beef burger & home fries **19.5**
Barbecue sauce 


Piece of Beef & home fries  **21**
French tartare sauce or barbecue

Ravioli garnished with Comté cheese - Sauce of your choice 
Organic red bell pepper dip **16**
Organic sun dried tomatoes spread **16**
Basil cream **17.5**
Parmesan cream sauce with lemon Menton **17.5**
Black truffle olive oil sauce **19**
Garlic and summer truffle cream **19**


SEASONAL DISHES

Linguine pasta  **18**
With roasted vegetables, garlic cream and summer truffle

Chef's cordon bleu  **20**
Home-made purée, Parmesan cream sauce with lemon from Menton

Salmon steak **22.5**
Roasted tomatoes  green vegetables, IGP Menton lemon mayonnaise

Roasted tuna loin in Tatakis **22**
crunchy vegetables, balsamic fig confit.

Veal Skewer marinated **22**
Niçoise Ratatouille  Organic sun dried tomatoes spread

CHEESES

Sainte-Maure cream **8**
With olive and apple confit

Plate of 3 cheeses **10**
Selection of the day

TO SHARE

Cheese Board  **12 | 21**

Charcuterie Board **12 | 21**

Mixed Board  **12 | 21**

DESSERTS


Snow eggs  **8**

French lemon curd

Profiteroles **8.5**
Chocolate spread with crunchy speculoos, vanilla ice cream

Fruit tart **9**
Organic Apricots jam with Calissons

Dessert made with chocolate **9**
Raspberry Lemon Jam from Menton and Chocolate Mousse

Apricot Clafoutis  **10**
Provence Lavender Honey IGP, fig rosemary jam, Mascarpone cream

Gourmet coffee or tea **9**

MENUS

EXPRESS MENU €21.
A DISH OF THE DAY AND GOURMET COFFEE
Monday to Friday, at noon, excluding public holidays.

CHILDREN'S MENU (-12 YEARS) €12.5
A MAIN COURSE, DESSERT, AND DRINK.