

STARTERS

SEA BASS CRUDO €14
Avocado – Grapefruit – Chipotle chili oil
• (GF) •

CREAMY BURRATA €12 🍴
Lemon salsa – Sesame zest muesli
• (V) (GF) •

RAINBOW TOMATO TARTARE €11
« Amarillo » gazpacho – Stracciatella – Crispy focaccia
• (V) •

« BALM » EGG MAYO €13
Sriracha – Crab meat – Crusty bread

DISHES

ANGUS SIRLOIN STEAK – 250G €26
“BALM Pepper” sauce
• (GF) •

CRISPY BREADED VEAL ESCALOPE €23
Marinated in paprika and preserved lemon – Whipped ricotta – Pine nuts

BEEF CHEEK €22 🍷
Lacquered teriyaki – Simmered in thai broth – Peanut
• (GF) •

CHICKEN TIKKA MASALA €22 🍷
Skewered – Grilled zucchini – Homemade naan

GRILLED TUNA STEAK €20
Green Zébra coulis – Virgin sauce – Crispy bread

SQUID €18
Preserved lemon and pomegranate – Burnt aubergine caviar
• (GF) •

PAN-SEARED SALMON €20
Tangy mango freshness– Arugula
• (GF) •

PASTA

LEMON TAGLIATELLE €19 🍷
Parmesan – Pecorino – Burrata – Pistachio crumble
• (V) •

SICILIAN CANNELLONI €20
Beef – Onion – Tomato coulis – Baked with cheese

SALADS

NICE | LOS ANGELES €17 ☀️🍴🍷
Tender chicken – Honey bacon – Cheddar – Avocado – Peanut – Crispy onion

NICE | BANGKOK €17 ☀️🍴🍷
Mesclun – Thai marinated salmon – Avocado – Mango – Sesame oil – Pomegranate
• (GF) •

NICE | HANOÏ €17 ☀️🍴🍷
Bo-bun – Rice vermicelli – Crispy vegetables – Thai vinaigrette – Crispy spring roll with vegetables – Peanut
• (V) (VEG) •

NICE | RIO €17 ☀️🍴
Mesclun – Papaya – Cherry tomatoes – Heart of palm – Avocado – Red onion – Coriander – Passion fruit – Honey vinaigrette
• (V) (VEG) (GF) •

SIDES DISHES €5

MASHED POTATOES
Nutmeg
• (V) (GF) •

GRILLED CORN
Semi-salted butter
• (V) (GF) •

STEAMED VEGETABLES
Seasonal vegetables
• (V) (GF) (VEG) •

FRENCH FRIES
Two- cooked home fries
• (V) (VEG) (GF) •

STEAMED RICE 🍷
Toasted almond
• (V) (VEG) (GF) •



LUNCH MENU
From monday to Friday
Dish of the day & Gourmet coffee
(Dish of the day for €20)



€25

SNACKING

CHEESEBURGER | VEGGIE BURGER €19 ☀️🍴
French fried – Salad

AVOCADO TOAST €19 ☀️
Smoked salmon – Spicy avocado – Soft-poached egg – Salad

CROQUE BRIOCHE €17 ☀️
Ham – Cream of Tartufata cheese – Emmental cheese – Salad

TRADITIONAL BEEF TARTARE €21
Caper – Pickle – Onion – Parsley – Tabasco – French fries
• (GF) •

TAPAS

VEGETABLE SPRING ROLLS €7 ☀️🍴
Baby romaine – Fresh mint – Thai sauce
• (V) (VEG) •

WHIPPED RICOTTA €7 ☀️🍴
Pine nuts – Fresh mint – Focaccia
• (V) (VEG) (GF) •

MARINATED OCTOPUS €7 ☀️🍴
Lime – Olive oil – Pomegranate – Fresh herbs
• (GF) •

CRISPY GAMBAS €7 ☀️🍴
Mango sweet chili sauce

CRUSTED CHICKEN €7 ☀️🍴
Cornflakes – Sriracha sauce

GUACAMOLE €7 ☀️🍴
Tacos
• (V) (VEG) (GF) •

DESSERTS

MILLE-FEUILLE €10
Vanilla cream – Fresh strawberries – Rhubarb coulis

PAVLOVA €9 🍷
Apricot and blueberry ice cream – Meringue – Orange blossom cream – Toasted almond
• (GF) •

DELICIOUS CHOCOLATE MOUSSE €12 ☀️🍴🍷
Whipped cream – Nougatine
• (GF) •

BRETON SHORTBREAD WITH PEACH AND LAVENDER €12
Peach mousse – Lavender ice cream

PINEAPPLE CARPACCIO €10 ☀️🍴
Berries – Lemon mint granita
• (VEG) (GF) •

SO GOURMET COFFEE €9

CHILDREN’S MENU €12

CHICKEN NUGGETS OR CHOPPED STEAK
FRENCH FRIES OR RICE OR VEGETABLES
ICE CREAM OR COMPOTE
DRINKS :
SYRUP OR SOFT



Net prices in euros, all taxes included
including VAT 10% service
Excluding alcoholic beverages 20%.

List of allergens available
on request



Fast & Fresh Served in less than 15 min



Non – Stop service From 12pm to 10.30pm



Vegetarian



Vegan



Gluten- free



Contains nuts