

LUNCH MENU 27.50€

FROM MONDAY TO FRIDAY

DISH OF THE DAY & GOURMET COFFEE

(DISH OF THE DAY AT 22€)

STARTERS

- GREEN ASPARAGUS** 🌿 🌱 13€
Creamy mousseline - Soft-boiled egg
- BURRATA "SPRING IN NICE"** 🍷 🌿 🌱 12€
Broad bean cream - Candied lemon - PDO olive oil
- THE POIVRADE ARTICHOKE** 🍷 🌿 🌱 13€
In a crunchy salad - Roasted hazelnuts - Pecorino cheese shavings
- LOCAL TROUT GRAVELAX** 🌱 14€
Hibiscus-infused fleur de sel - Light horseradish cream
- VEGETABLE GYOZAS** 🌿 11€
Thai broth with lemongrass



DISHES

- THE BEAUTIFUL ANGUS FLANK STEAK | 200G** 🌱 26€
Homemade chimichurri sauce
- VEAL OSSO BUCO** 🌱 24€
Citrus stew - Spring gremolata
- THE SUPREME OF FREE-RANGE CHICKEN** 🌱 22€
Cooked on the skin - Thyme-infused jus - Whole garlic bulb
- BEEF KEFTAS** 🌱 21€
Mild spices - Creamy hummus - Pomegranate
- THE SWORDFISH STEAK** 🌱 26€
Mango and pineapple salsa - Tomato vinaigrette - Cilantro
- THE CIANS TROUT** 🌱 22€
Gentle cooking - Spring leek fondue - Lemon
- GRILLED SQUID ON THE GRILL** 🌱 19€
Virgin vinaigrette with herbs - Baby spinach leaves



SIDE DISHES

STEAMED VEGETABLES THROUGH THE SEASONS 🌿 🌱 6€

CARROT PUREE 🌿 🌱

With cumin

FRENCH FRIES BALM 🌿 🌱

Homemade twice-cooked fries

BLACK RICE 🌿 🌱

With lemon zest

BABY POTATOES 🌿 🌱

Sautéed with rosemary

CHILDREN'S MENU *up to age 12*

15€



CRISPY CHICKEN BREAST OR GROUND BEEF STEAK

FRIES OR STEAMED VEGETABLES

VANILLA OR CHOCOLATE ICE CREAM

SYRUP OR SOFT DRINK

PASTA

- LINGUINE WITH SUMMER TRUFFLES** 🍴🌿 21€
Light parmesan cheese cream – Truffle shavings
- SPRING GNOCCHI GRATIN** 🍴🌿 18€
Fresh spinach – Peas – Gratinated mozzarella

SALADS

- NICE | LOS ANGELES** 🍴☀️🥑🌿 18€
Tender chicken – Honey bacon – Cheddar – Avocado – Peanut – Crispy onion
- NICE | BANGKOK** 🍴☀️🥑🌿 18€
Salad – Thai marinated salmon – Avocado – Mango – Sesame oil – Pomegranate
- NICE | PRIMAVERA** 🍴☀️🥑🌿 18€
Artichokes – Broad beans – Asparagus – Young shoots – Pine nuts

SNACKING

- CHEESEBURGER** 🍴☀️ 21€
Burger sauce – Cheddar cheese – Steak – Bacon – Confit onions – Tomatoes – French fries – Salad
- VEGGIE BURGER** 🍴☀️🌿 21€
Burger sauce – Cheddar cheese – Plant-based patty – Confit onions – Tomatoes – French fries – Salad
- SHRIMP ROLL BRIOCHE** 🍴☀️ 22€
Pink shrimps – Lemon mayonnaise with green Tabasco sauce – Red meat radishes – Toasted brioche bread with butter
- AVOCADO TOAST** 🍴☀️ 20€
Smoked salmon – Spicy guacamole – Poached egg – Salad



DESSERTS

- THE CHEESE SELECTION** 🌿🥑 10€
- THE BEAUTIFUL PROFITEROLE** 🌿🥑 12€
Pistachio ice cream – Gianduja hot chocolate sauce
- THE BEAUTIFUL CHOCOLATE MOUSSE** 🍴☀️🌿🥑 11€
Kasha Topping | Roasted Buckwheat – Fleur de Sel
- RHUBARB & RASPBERRY TARTLET** 🌿🥑 12€
On crispy shortcrust pastry – Almond cream
- EXOTIC TIRAMISU** 🍴☀️🌿 11€
Mango – Passion fruit – Soft coconut biscuit
- FRESHNESS OF SEASONAL FRUIT** 🍴☀️🌿🥑 11€
Freshly cut fruit – Mint and lime granita
- VERY GOURMET COFFEE** 10€

