

Starters

TAPENADE AND FOCACCIA TO SHARE... OR NOT

10€ 

NIÇOISE SALAD / VEGAN VERSION

22€ / 17€

CRISPY CHICKEN CAESAR, FOCACCINA WITH OLIVE OIL

24€

**SEA BREAM CEVICHE WITH COCONUT MILK, LIME
AND CORIANDER-INFUSED OLIVE OIL**

22€

**GRILLED OCTOPUS AND RATTE POTATO SALAD,
PEPPER AND OLIVE CONDIMENT**

21€

**BURRATA FROM PUGLIA (125 G), CITRUS-ROASTED HEIRLOOM
TOMATOES, GREEN OLIVE CREAM AND BALSAMIC REDUCTION**

19€ 

**CHAROLAIS BEEF CARPACCIO (RUMP CUT), CONFIT TOMATOES,
ARUGULA, PISTACHIO BASIL PESTO**

23€

**ARTICHOKE AND BRESAOLA TART,
GREEN OLIVE VINAIGRETTE**

22€

**BRAISED BEEF CHEEK TERRINE WITH OLIVES,
BABY GREENS, TAPENADE VINAIGRETTE**

20€



NET PRICES

WE WELCOME ANY QUESTIONS OUR CLIENTS MAY WISH TO ASK ABOUT THE INGREDIENTS IN OUR DISHES. PLEASE INFORM OUR HEAD WAITER OF ANY SPECIFIC DIETARY REQUIREMENTS OR ALLERGIES THAT WE SHOULD BE AWARE OF WHILE PREPARING YOUR DISHES.

Risottos

PARMESAN RISOTTO

23€

PESTO RISOTTO

23€

LOBSTER BISQUE RISOTTO INFUSED WITH LOBSTER HEAD OIL

24€

MUSSELS & COCKLES RISOTTO

26€

LEMON RISOTTO

23€

Pasta

TRUFFLE RIGATONI

26€ 



Elaio

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Fish

**SEARED SEA BASS FROM CANNES, BROCCOLI PURÉE WITH
OLIVE OIL, PANISSE FRIES, VIERGE SAUCE**

33€

**PAN-SEARED SEA BREAM, VEGETABLE TAGINE
WITH OLIVES AND PRESERVED LEMON**

VEGAN VERSION AVAILABLE 

32€

**STEAMED COD WITH CITRUS, MASHED POTATOES WITH
HERBS, GREEN OLIVE EMULSION**

31€

Meat

**ROAST CHICKEN SUPREME, CREAMY OLIVE RISOTTO,
PARMESAN EMULSION**

33€

**VEAL PICCATA WITH TAGGIASCA OLIVES, STUFFED
CONCHIGLIONI WITH ARTICHOKES AND OLIVES**

34€

CHEESEBURGER (180G), MELTED CHEDDAR, HAND-CUT FRIES

32€

ORIGINES DES VIANDES : POULTRY: FRANCE / BEEF: FRANCE / VEAL: FRANCE



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Side Dishes

FRENCH FRIES

6€ 

CHICKPEA PANISSE FRIES

8€ 

VEGETABLE TAGINE

8€ 

MASHED HERB POTATOES

7€ 

LITTLE GEM LETTUCE WITH OLIVE OIL & LEMON

6€ 

HEIRLOOM TOMATOES WITH OLIVE OIL & BALSAMIC

7€ 



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Les desserts

CRÈME BRÛLÉE WITH TONKA BEAN

10€ 

YOGURT ICE CREAM WITH OLIVE OIL AND CANDIED LEMON

10€ 

TAPIOCA PEARLS LIKE A RICE PUDDING, OLIVE CONFIT

10€ 

MANGO ILLUSION

MANGO AND FROMAGE BLANC MOUSSE,
MANGO AND LIME CONFIT

12€ 

LE ROYAL

CRISPY PRALINE FEUILLETINE,
DARK CHOCOLATE MOUSSE

12€ 

STRAWBERRY TART

ALMOND SHORTCRUST PASTRY, VANILLA CREAM
AND FRESH STRAWBERRIES

12€ 

TASTE OF THE SOUTH

ALMOND SHORTBREAD, LIGHT VANILLA MOUSSE,
LEMON OLIVE OIL SPONGE, OLIVE AND MINT GEL

12€ 

 VÉGÉTARIEN
 VÉGAN



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Le MERIDIEN
NICE

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