



Mimosa

RIVIERA CUISINE

Mimosa, the riviera spirit. A mediterranean cuisine to share with friends.

HORS-D'ŒUVRE – To share

Traditional mimosa eggs – V*	6
Salmon roe and dill mimosa eggs	12
Mixed greens, Xérès olive oil vinaigrette– V*	14
Spinach sprout salad, citrus, sesame – V*	16
Romaine heart, anchovies, lemon, croutons	17
Sea urchin tarama, crunchy radish	18
Burrata served with grated bottarga, olive oil	19
Scallops in their shells, gratinated with garlic and parsley	21
Tuna tartare, seasoned with Menton lemon	22
Thin slices of marinated sea bass, olive oil and lemon	22
Authentic Niçoise salad	28
Roasted bone marrow, crispy focaccia	18
Croque-Monsieur mozzarella, truffled mortadella	24
Duck foie gras terrine, Corsican clementines marmalade	36



V* - Vegetarian dishes*

The menu with allergens by dish is available upon request.

VAT included at a rate of 10%, net prices in euros, service included

MAINS – To share

Gratinated gnocchi, parmesan and sautéed porcini mushrooms – V*	30
Lightly seared salmon, mildly spicy Choron sauce	28
Oven-baked rock octopus, spicy curry sauce	32
Sea bass fillet, sautéed spinach, mousseline sauce	39
Bluefin tuna steak, pepper and arugula	46
Traditional Mimosa style pan burger	26
Oven roasted veal loin, tonnato sauce condiment and preserved lemon	35
Chicken paillard, morel mushrooms cooked in yellow wine	36
Lamb chops, mousseline potatoes and cooking jus	38
Beef tenderloin heart, Béarnaise sauce	46

SIDES V*

Mixed greens, Spinach, Mousseline potatoes, Sautéed rice	8
Porcini mushrooms	15

CHEESE V*

Goat cheese marinated olive oil, thyme and rosemary	18
---	----

DESSERTS – To share

Chou chou, caramel	12
Vanilla ice cream, caramelized peanuts	12
Soft chocolate crêpe cake with raspberry cream	14
Chilled citrus cut, other confits, clementine sorbet	14
Plate of refresh fruits in a sweet and sour style	18