



Mimosa

RIVIERA CUISINE



EGGS MIMOSA

Traditional – V*	6
Collioure anchovies	10
Bottarga	12
Salmon roe, horseradish	12

HORS-D'ŒUVRE

To share	
Heart of romaine, anchovies, lemon, croutons	18
Baby spinach salad, citrus, sesame – V*	15
Fennel salad, bottarga, stracciatella	19
Finely sliced mortadella, tomato bread	17
Provençal garden tomatoes, olive oil, tonnato sauce	22
Sea urchin tarama, crunchy radish	18
Gratinated scallops Provençal style	32
Authentic Niçoise salad	26
Pissaladière like in Nice, onions, anchovies, olives, oregano	26
Terrine of grilled duck foie gras from The Lands, condiment	36
Marinated yellowtail, citrus, coriander, olive oil	42

FROM THE GRILL

To share

Semolina gnocchi with parmesan, provençale style mushrooms – V*	30
Gratinated tagliolini, Mediterranean crab meat, acidic coral sauce	32
Garden vegetables aïoli, oven cooked rock octopus	34
Langoustines under the grill with wild fennel, anise infused sauce vierge	72
Red tuna steak, wild pepper, rocket	52
Baked sea bream, tomatoes, artichokes, rocket, olive oil	38
Oven-baked tomato meatball, burrata, basil	28
Lamb chop with parsley, mashed potatoes, cooking juices	32
Sautéed veal chop, porcini mushrooms, juice	52
Sautéed beef tenderloin, Provençal stew sauce, carrots, olives	48

SIDES V*

Spinach	8
Mousseline potatoes	8
Mesclun salad mix	6
Porcini mushrooms	15



CHEESE V*

Goats cheese marinated in olive oil, thyme, rosemary	18
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DESSERTS

To share

Chou chou doughnuts, caramel	12
Vanilla ice cream with caramelized peanuts	12
Crepe-cake like a tiramisu	16
Plate of refreshed fruits sweet and sour	18
Raspberries with Rosé from Provence, chilled fromage blanc	22

V* - Vegetarian dishes

Allergy menu available upon request.

TVA tax included at 10%, net prices, service included.