



Mimosa
RIVIERA CUISINE
AT THE LANGHAM

Mimosa, spirit of the Riviera. A sharing Mediterranean cuisine.



Warm focaccia, extra virgin olive oil Terre Bormane

MIMOSA EGGS

To share

The traditional - *V**

Trout eggs with tarragon

Bottarga

Black truffle - *V**

Caviar and Tuna

STARTERS

To share

Baby spinach salad, miso and balsamic dressing, crispy shallots - *V**

Warm provencal asparagus, lemon Hollandaise - *V**

Burrata, confit baby tomatoes, basil - *V**

Tomato tartar with «pan de Cristal» - *Vg**

Burnt leek "Mimosa" style, confit tuna belly

Thin slices of Cecina, "pan con tomate"

Authentic salade Niçoise

Sea bream carpaccio, zucchini, soybean and ginger vinaigrette, dill

Classic pissaladière, Taggiasche olives, wild rocket leaves

Beef carpaccio Riviera style, fried capers, parmesan

Bouchot mussels, béarnaise, Pastis

MAIN COURSES

To share

Acquerello risotto, artichoke, Pecorino cheese - *V**

Vegan gnocchis, tomato, courgette, pine nuts - *Vg**

Beef meatball, pomodoro sauce, straciatella, basil

"Riviera" style spit-roast corn-fed coquelet, thyme, confit lemon

Côte de boeuf, Galician Blond

Beef tartare, basil pesto, aged parmesan

Beef fillet, sauce Café de Paris, pommes paille

Whole sea bass baked in a salt crust, sauce vierge, warm "Cote d'Azur" style potato salad

Grilled Langoustines, lemon beurre blanc, seaweed

Yellowfin tuna steak, sauce au poivre noir

Octopus, hummus, spicy relish, red onion

Gratinated Tagliolini, Carbonara style, Reggiano parmesan

Baked Tagliolini, lobster, tomato, tarragon

SIDES - *V**

Grilled sweet Gem lettuce heart, garlic oil

Crushed potatoes, olive oil, herbs

French fries

Ratatouille à la provençale

DESSERTS

To share

Deconstructed Tiramisu

Grand Marnier ice cream, pomelo zest

Thin chocolate tart, olive oil, Maldon sea salt

Fresh fruit mosaic

L'Ananas

