

## The traditional Niçoise salad

Mesclun salad，tuna，anchovies，tomatoes，radishes，marinated peppers，onions，eggs，taggiasche olives，spring onions
Carpaccio ..... $12 \varepsilon$
Finely sliced artichoke，anchovies and Grana Padano petals
Warm Goat Cheese Salad$17 \varepsilon$
Mesclun salad，honey hot goat cheese on toast，tomatoes and walnuts
The CaesarRomaine salad，parmesan，cherry tomatoes and croutons
Chicken ..... $16 €$
Prawns ..... $21 \varepsilon$
The Niçoise platter
Niçoise style stuffed seasonal vegetables and pissaladière ..... 19 モGnocchi18 モGorgonzola，walnuts and arugula
Prawns linguine ..... $22 \varepsilon$
Black Tiger prawns，garlic，onion，cherry tomatoes and local olive oil
Linguine al pesto rosso ..... $14 \varepsilon$Pesto rosso，dried tomatoes，parmesan，garlic，pine nuts and basil
The poultry wokBroccoli，cauliflower，carrots，zucchini and onions
Vegetarian ..... $16 \approx$ ..... 19 ย
oheat \＆fish ..... $22 \varepsilon$
Cheeseburger 180g
Cheeseburger 180gTraditional beef burger，tomme de Savoie，candied onions servedwith French fries
Beef tartare 180g ..... $19 €$
Traditional beef tartare，seasonings served with French fries
Simmental beef $\mathbf{3 0 0}$ grams ..... 28 ยSimmental entrecôte of beef 300 grams，salad，and pepper sauceserved with French fries
Poultry ..... $21 飞$
Poultry supreme，sous bois sauce served with gnocchi
The Catch ..... $25 \varepsilon$
Sea bass fillet，sautéed vegetables and white butter sauce


## Cheese

Selection of mature cheeses, nuts, salads and our daily chutney
Pastries trolley

Our chef's desserts selection$14 \varepsilon$
Childrenis menw
Chicken or minced beef served with fries, vegetables or pasta ..... $12 \varepsilon$

or

A la carte dish in child portion

## Mini pastries

Sunch formulas
Today's special ..... $16 飞$Each day the chef offers you his daily special, for a quick, balancedand consistent lunchThe dish of the day and its gourmet coffee$20 \varepsilon$The daily special and the gourmet coffee selected by our chef
The market lunch$29 \approx$On Saturdays and Sundays, the chef offers his market menuincluding starter, main course, dessert and a glass of wine.

