

Hors d'Oeuvre

PANISSE

chickpea fries, smoked paprika aioli 12.

SOUPE AU PISTOU

Niçoise vegetable soup, lumache, basil pesto 13.

HUMMUS

dried fava bean hummus with tahina, harissa, olive oil, crudités & flat bread 15.

ESCARGOTS

garlic butter, sundried tomato, crumbs 18.

ŒUFS TORNADE

soft scrambled open faced omelette, chanterelles, mushroom cream, chervil 19.

FROMAGE BLANC TART

sweet corn, bacon, leeks & gruyere 20.

BUFFALO MOZZARELLA

roasted figs & tomatoes, micro basil, extra virgin olive oil, saba 22.

ARTICHOKE TEMPURA

romesco, citrus - yogurt, lemon oil 18.

OCTOPUS A LA GRECQUE

marinated gigante beans, celery, capers, olives, tomatoes, sauce persillade 25.

TUNA TARTARE*

avocado mousseline, sesame seeds, watercress, soy - ponzu, harissa 23.

Salade

VERTE

crisp baby green leaf lettuce, fines herbs, radish, sherry wine vinaigrette 14.

SUMMER SALAD

summer kiss melon, roquefort, tomatoes, toasted almonds, frisee, greens 18.

ARUGULA

goat cheese, olives, tomatoes, lemon vinaigrette 16.

NIÇOISE*

grilled ahi tuna, tomatoes, haricots verts, olives, hard cooked eggs, potatoes, peppers, cucumbers, radish, red wine vinaigrette 28.

(ANCHOVIES ON REQUEST)

CHICKEN PAILLARD

grilled marinated chicken breast, frisée, green olives, cherry tomatoes, shallots, parmesan, lemon vinaigrette 26.

Pâtes Artisanale

all our pasta is made fresh in house

LUMACHE

green peas, corn, spring onions, tomatoes, parmesan, cream, micro basil 18. / 26.

MEZZI RIGATONI

shrimp, cannellini beans, anchovies, tomato, white wine, olives, garlic, shallots, chilies 20. / 28.

RAVIOLI

ligurian cheese ravioli with beef short rib daube, burgundy wine butter, parmesan..... 22. / 30.

Entrée

POULET RÔTI

half chicken roasted with garlic, lemon & herbs with braised swiss chard, crispy fingerling potatoes, chicken - cognac jus 32.

MOULARD DUCK LEG

tomatoes, olives, onions, pearl couscous, cauliflower with capers, pinenuts, raisins..... 34.

PORK SCHNITZEL

carrot purée, haricots vert, port wine poached cherries, cherry gastrique 32.

Socca CRÊPES

chickpea flour crepes, ratatouille, swiss chard, whipped goat cheese, petite salad 26.

MOULES MARINIÈRES

shallots, leeks, garlic, white wine, parsley, thyme, butter, double cream 28.

SOLE MILANESE

lightly breaded and pan fried with arugula, parmesan, red onions, fennel, olives, tomatoes, orange segments 32.

MOROCCAN SPICED SALMON*

grilled asparagus, quinoa salad, dill yogurt sauce 37.

BRANZINO

roasted with olives, confit tomatoes, artichokes, lemon, garlic & thyme, boulangère potatoes 39.

HANGER STEAK*

pommes purée, sauce au poivre 38.

STEAK FRITES*

grilled all natural NY strip, béarnaise sauce 48.

TRUFFLE - CHEDDAR BURGER*

truffle aioli, bibb, grilled red onion, fries..... 28.

Sides

GRILLED ASPARAGUS 8.

RATATOUILLE 7.

SAUTÉED SPINACH 7.

POMMES FRITES or PURÉE 7.

A 20% Gratuity Will Be Added To The Check on All Tables of 6 or More

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases the risk of foodborne illness