

Chef Marc Salichon's Specials

Starter

DUBARRY CAULIFLOWER VELOUTÉ, BUTTERED CROUTONS AND CRISPY BACON

16€

Main course

GNOCCHI WITH BEEF SAUCE

26€

Dessert

GREEN CARDAMOM CRÈME BRÛLÉE

10€

<i>Starter + Main course</i>	35,00€
<i>Main course + Dessert</i>	35,00€
<i>Starter + Main course + Dessert</i>	39,00€

Starters

TAPENADE AND FOCACCIA TO SHARE... OR NOT

12€ ●

NIÇOISE SALAD / VEGAN VERSION

24€ / 19€ 🌱

CRISPY CHICKEN CAESAR SALAD

25€ ● ●

MONA LISA POTATO VELOUTÉ, TRUFFLE OLIVE OIL-FLAVORED ESPUMA

17€ ● ● 🌱

**DILL AND PINK PEPPERCORN GRAYLAX SALMON, COOKED BEETROOT CARPACCIO,
SAVORA WHIPPED CREAM AND BLINIS**

25€ ● ●

BRAISED BEEF TERRINE WITH TAGGIASCA OLIVES, TOASTED COUNTRY BREAD, TAPENADE VINAIGRETTE

22€ ● ●

Risottos

SQUID INK RISOTTO, PRAWNS FLAMBÉED WITH PASTIS
28€ ●

CARBONARA-STYLE RISOTTO
26€ ●

PARMESAN RISOTTO
24€ ●

Pastas

MAFALDINE PASTA WITH TRUFFLE AND OYSTER MUSHROOMS
28€ ●●🍄

Fish

PAN-SEARED CANNES SEA BREAM FILLET, VEGETABLE TAGINE WITH OLIVES AND PRESERVED LEMON

34€

WHOLE LOBSTER, SHELLED AND ROASTED IN BUTTER, CREAMY RISOTTO, AND BISQUE EMULSION

59€ ●

**OPTION TO SHARE (FOR 2 PEOPLE) WITH HALF A LOBSTER EACH AND A PORTION OF RISOTTO
SUPPLEMENT €20**

Meat

CHEESEBURGER (180G), MELTED CHEDDAR, FRESH HANDMADE FRENCH FRIES

ROMAINE LETTUCE, TOMATO, GHERKIN AND JALAPEÑO PICKLES,
CRISPY FRIED ONIONS, HOMEMADE MAYONNAISE

33€ ●●●

To Share (2 person)

SUBJECT TO MARKET AVAILABILITY

GRILLED PRIME RIB (1KG), BABY POTATOES WITH GARLIC & PARSLEY, BORDELAISE SAUCE

89€ ●

Side Dishes

FRENCH FRIES

6€ 🌿

VEGETABLE TAGINE

8€ 🌿

BABY GEM LETTUCE WITH OLIVE OIL & LEMON

6€ 🌿

CHERRY TOMATOES WITH OLIVE CREME AND BALSAMIC

7€ 🌿

SMALL ROASTED POTATOES

8€ 🌿

Kids Menu

MAIN COURSE (CHOOSE ONE) :

- **MINCED BEEF STEAK (180 G)**
- **POLLOCK FILLET**
→ *SERVED WITH ONE SIDE*
- **MAFALDINE PASTA WITH HAM**

SIDE :

FRENCH FRIES, BASMATI RICE, CARAMELIZED MEDITERRANEAN VEGETABLES



DESSERT :

CHOICE OF ICE CREAM CUP OR EXOTIC FRUIT SALAD



22€

Desserts

**EXOTIC FRUIT SALAD : MANGO, KIWI, PINEAPPLE, POMEGRANATE, OLIVE OIL INFUSED WITH VANILLA AND PASSION
FRUIT**

12€ 

SAINT-MARCELLIN CHEESE WITH TRUFFLE-INFUSED OLIVE OIL, TOASTED COUNTRY BREAD

11€  

MANGO TARTLET, LIGHT VANILLA CREAM, EXOTIC COULIS

12€   

CLASSIC PARIS-BREST, LIGHT CUSTARD CREAM

12€   

CHOCOLATE, CARAMEL AND PEANUT ENTREMET, SALTED BUTTER CARAMEL

12€   

LEMON TART WITH OLIVE OIL, LEMON COULIS

12€   

**ELAÏO — WHERE THE BEAUTY OF THE CÔTE D'AZUR MEETS THE SOUL OF THE OLIVE,
DEEPLY ROOTED IN MEDITERRANEAN TRADITION.**

● = GLUTEN

● = LACTOSE

● = PEANUTS AND/OR TREE NUTS

 VEGETARIAN

 VEGAN

NET PRICES

WE WELCOME ANY QUESTIONS OUR CLIENTS MAY WISH TO ASK ABOUT THE INGREDIENTS IN OUR DISHES. PLEASE INFORM OUR HEAD WAITER OF ANY SPECIFIC DIETARY REQUIREMENTS OR ALLERGIES THAT WE SHOULD BE AWARE OF WHILE PREPARING YOUR DISHES. DRINKS ARE NOT INCLUDED. TAP WATER IS AVAILABLE FREE OF CHARGE UPON REQUEST.

MEAT ORIGINS : POULTRY: FRANCE / BEEF: FRANCE / VEAL: FRANCE



Le MERIDIEN
NICE

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