

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€ ● ● 🌱

**SAKU TUNA TATAKI, FAVA BEAN HUMMUS AND PICKLED VEGETABLES,
FRESH MINT AND WASABI**

24€ ●

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

25€ ● ●

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

22€ ● ●

**FOIE GRAS WITH OLIVE AND FIG CHUTNEY, GINGERBREAD AND LAMB'S
LETTUCE SALAD**

26€ ●



Elaio

Risottos

SQUID INK RISOTTO, PRAWNS FLAMBÉED WITH PASTIS

28€ ●

CARBONARA-STYLE RISOTTO

26€ ●

PUMPKIN RISOTTO WITH ROASTED HAZELNUTS AND LEMON ZEST

25€ ●● 🌿

PARMESAN RISOTTO

24€ ●

**FRESH HERB RISOTTO, BRESAOLA, FRESH GOAT CHEESE AND
BORDELAISE SAUCE**

26€ ●

Pastas

**MAFALDINE PASTA WITH TRUFFLE AND
OYSTER MUSHROOMS**

28€ ●● 🌿



Elaiö

Fish

**ROASTED POLLOCK FILLET, SATAY LENTILS,
CORIANDER-INFUSED OLIVE OIL**

34€ ●

**SEARED SALMON Tournedos, Tonka Bean Cauliflower MousseLine,
Chive and Trout Roe Sauce**

35€ ●

**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



Elaió

Meat

**BRAISED BEEF CHEEK WITH TAGGIASCA OLIVES,
MASHED POTATOES AND PECORINO CREAM**

33€ ●

**ROASTED DUCK BREAST, SWEET POTATO MOUSSELINE
AND CARAMELIZED VEGETABLES, SPICED SAUCE**

35€ ●

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

**BONE-IN RIBEYE (1KG), BABY POTATOES WITH GARLIC AND PARSLEY,
BORDELAISE SAUCE**

89€ ●



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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€



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Desserts

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

12€ 🌿

STAR ANISE POACHED PEAR, ALMOND CRUMBLE, JIVARA CHOCOLATE SAUCE

12€ ●● 🌿

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

11€ ● 🌿

LA MANGUE

MANGO TARTLET, LIGHT VANILLA CREAM, EXOTIC COULIS

12€ ●● 🌿

LE PRALINÉ

CLASSIC PARIS-BREST, LIGHT CUSTARD CREAM

12€ ●● 🌿

LA CACAHUÈTE

CHOCOLATE, CARAMEL AND PEANUT ENTREMET, SALTED BUTTER CARAMEL

12€ ●● 🌿

LE CITRON

LEMON TART WITH OLIVE OIL, LEMON COULIS

12€ ●● 🌿



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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.

● = GLUTEN

● = LACTOSE

● = PEANUTS AND/OR TREE NUTS

 VEGETARIAN

 VEGAN

ORIGINS OF THE MEATS : POULTRY: FRANCE / BEEF: FRANCE / VEAL: FRANCE

WE ARE PLEASED TO HIGHLIGHT "LE CLOS DE LAURE", A LOCAL COMPANY THAT IS COMMITTED TO USING ONLY LOCAL PRODUCTS.



Elaiö

Le **MERIDIEN**
NICE

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