

STARTERS

CEVICHE 24.00 €
Sea bass Ceviche with lime and coconut water, mango and avocado

MÉLI-MÉLO 24.00
Shrimps with baby lettuce and garden vegetables, mango and lime flavored honey dressing

TARTARE 25.00 €
Mediterranean Red tuna tartar, Asian flavor

FUMÉ 27.00 €
Homemade smoked salmon with fresh herbs, served with buckwheat blinis and herbs mascarpone, lemon peel

QUEST EN EST 30.00 €
3 oysters « Speciales » n°3 from Marennes-Oléron and 3 oysters n°2 from Tamaris with shallot vinegar, rye bread

OR NOIR 90.00 €
30g Baeri caviar Perlita from Aquitaine with blinis and herbs mascarpone

Prix nets / Net prices

CRU ET CUIT

120.00 €

6 oysters « Speciales » n°3 from Marennes-Oléron and 6 oysters n°2 from Tamaris, 300g of shrimps, lobster and 500g of whelk, served with rye bread, homemade mayonnaise and shallot vinegar

MAIN COURSES

BARBECUE

39.00 €

Sea bass grilled on a Japanese BBQ, simmered Amandine potatoes and artichokes « poivrade », basil oil juice

POCHÉ

55.00 €

Lobster orecchiette pasta (half 450g lobster), green asparagus with lobster bisque, tarragon

POËLÉ

47.00 €

Fish of the day, stuffed zucchini flower with vegetables from the South, mussels from Giol and fried chick peas panisse, pissaladière flavored juice

Prix nets / Net prices

Instagram @peskabylaterrasse

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MIJOTÉ

45.00 € (1pers)

80.00 € (2pers)

*Traditional Bouillabaisse with Scorpion Fish, John Dory, Red Mullet,
(according to availability) aioli and garlic croutons*

CHILDREN MENU

25.00 €

- *Orecchiette with ham*
- *Saithe or minced beef*
- *Side dish: green vegetables, fries or rice*
- *1 ice cream pot*

EN TOUTE DISCRÉTION

STARTERS

22.00 €



*Baby lettuce, avocado and garden vegetables,
mango and lime flavored honey dressing*

26.00 €

*Half-cooked duck foie gras terrine served with a
strawberry and apple chutney*

27.00 €

Assorted iberico cured meat with Catalan bread

Prix nets / Net prices

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MAIN COURSES

31.00€ 

*Orecchiette pasta with green asparagus and baby spinach,
roasted vegetables broth*

38.00€

*Roasted free-range chicken with buckwheat butter,
served with French fries and mesclun salad scented walnut
and hazelnut dressing*

44.00 €

*Pan seared sirloin from France, red wine sauce,
homemade French fries*



: Vegetarian dishes

CHEESE

14.00 €

Selection of ripened cheese

Prix nets / Net prices

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DESSERTS

TARTE * 16.00 €

Apricot pie with yaourt ardechois de Benedictine à Val-les-Bains

INTENSÉMENT * 15.00 €

*Dark chocolate "grand cru" dessert,
date and Vallauris orange blossom ice cream*

CAFÉ * 13.00 €

*Crunchy Hazelnuts and creamy coffee dessert,
Brazilian coffee ice cream*

SABLÉ * 14.00 €

Lavender honey fondant on shortbread, raspberries sorbet

FRAISES 16.00 €

Regional strawberry with basil sorbet

* Desserts prepared by pastry chef Patrick Mesiano

Prix nets / Net prices

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