

STARTERS

CEVICHE	24.00 €
Sea bass Ceviche from the Bay of Cannes with lime and coconut water, mango and avocado	
MÉLI-MÉLO	24.00 €
Madagascar Jumbo 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 €
House smoked Scottish Salmon with fresh herbs, served with buckwheat blinis and herbs mascarpone, lemon peel	

Prix nets / Net prices

CARPACCIO

28.00 €

Octopus from St Raphael, fried baby artichokes,
thin slices of asparagus flavored with citrus from Menton

QUEST EN EST

30.00€

3 oysters « Speciales » n°3 from Pattedoie
and 3 oysters n°2 from Giol with shallot vinegar, rye bread

OR NOIR

90.00 €

30g Baeri caviar Perlita from Aquitaine
with blinis and herbs mascarpone

CRU ET CUIT

120.00 €

6 oysters from Pattedoie, 6 oysters from Giol,
300g of shrimps from Madagascar, lobster and
500g of whelk, served with rye bread,
homemade mayonnaise and shallot vinegar

Prix nets / Net prices

Instagram @peskabylaterrasse

www.laterrasse-nice.com

MAIN COURSES

BARBECUE

49.00 €

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

VAPEUR

49.00 €

John Dory Tournedos and Dublin bay prawn quenelle,
baby spinach mousseline and vegetables “cassolette”,
yellow wine sauce

POCHÉ

51.00 €

Lobster orrechiette 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

MIJOTÉ

45.00 € (1pers)

80.00 € (2pers)

Traditional Bouillabaisse with Scorpion Fish, John Dory, Red Mullet,
aioli and garlic croutons

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CHILDREN MENU

25.00 €

- Orecchiette with ham
- Saithe or minced beef
- Side dish: green vegetables, fries or rice
- 2 scoops of ice cream

IN ALL DISCRETION

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

26.00 €

Assorted iberico cured meat with Catalan bread

27.00 €

Pan seared sirloin from Aubrac (300g),
red wine sauce, homemade French fries

46.00 €

CHEESE

14.00 €

Camembert, Fourme de Montbrison and
Ossau-Iraty from Bordier,
fresh and cured goat cheese from Fabre

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DESSERTS

TARTE *	14.00 €
Strawberry tart with vanilla seed cream, strawberry and basil sorbet	
INTENSÉMENT *	15.00 €
Dark chocolate “grand cru” dessert, white chocolate ice cream	
CAFÉ *	13.00 €
Crunchy Hazelnuts and creamy coffee dessert	
SABLÉ *	14.00 €
Lavender honey fondant on shortbread, raspberries sorbet	
MOSAÏQUE	16.00 €
Exotic fruits salad with lightly peppered ginger syrup, caramelized Frecinette banana, mango sorbet	

* Desserts prepared by Pastry Chef Patrick Mesiano

HOT DRINKS

Coffee - Decaffeinated	5.00 €
Cappuccino	6.50 €
Chocolate	7.00 €

Selection of teas – Palais des Thés 7.00 €

Infusions (without caffeine)

- *Verbena, Linden, Chamomile or Mint*

Teas

- *Grand Jasmin – Jasmine green tea*
- *Big Ben – Organic English tea blend*
- *Thé des Lords – Earl Grey with a strong bergamot scent*
- *Thé des Songes - Oolong tea with exotic fruits and flowers*

DIGESTIVES

Cognac Remy Martin VSOP	16.00 €
Cognac Remy Martin XO	24.00 €
Armagnac Marquis De Montesquieu – Fine Armagnac	16.00 €
Calvados Lecompte 5A	16.00 €
Calvados Boulard XO	20.00 €
Rhum Diplomatico	16.00 €
Single Malt Whisky Macallan Ruby	24.00 €
Whisky Japonais Yamasaki	21.00 €

Prix nets / Net prices

Le **MERIDIEN**
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