



27

AUGUST

## MENU

### DINNER & FIREWORKS

#### LA TERRASSE RESTAURANT:

A very special place to admire the show from an exceptional point of view, from the rooftop of Le Méridien Nice.

#### APPETIZER

Rolled Smoked Scottish salmon (Hebrides Islands) in a mascarpone mousse with Candied lemon



#### STARTER

Marinated Duck liver foie gras terrine with white port wine, Sollies figs jelly, toasted brioche head



#### MAIN COURSE

Ballotin of seabass from Cannes stuffed with sun dried tomato, pinenuts and basil, mashed of countryside violin zucchini, flower stuffed with ratatouille, panisse of rosemary chick peas



#### DESSERT

Finger of Sollies figs and pain de Genes (cake with almond flour and less flour) of Iran Pistachio and lemon verbena mousse, figs sorbet

110€ without drinks (-50% for children under 12)

Total prepayment to guarantee the table, service begins at 8pm, fireworks at 10pm

*Le* **MERIDIEN**  
NICE