

# LATITUDE 43°4'



*Chef Marc Salichon's signature! All our dishes are carefully prepared by our chef Marc Salichon, who gives pride of place to fresh seasonal produce. His culinary approach combines simplicity and mastery to offer you a tasty and authentic experience. Enjoy your meal!*

## Starters

### **Le Potimarron en velouté**

16.00 €



Pumpkin and olive oil velvety soup, herbs cream, dried black olive powder

### **La Niçoise**

22.00 €

Mesclun salad, radish, cherry tomato, cucumber, celery, pepper preserve, artichokes preserve, black olives, hard-boiled egg, anchovies and tuna

### **La Niçoise Vegan**

18.00 €



Mesclun salad, radish, cherry tomato, cucumber, celery, pepper preserve, artichokes preserve, black olives

### **Le Foie Gras**

24.00 €

Duck foie gras, dried fruit and olive chutney, toasted brioche

### **Le Gravlax**

23.00 €

Salmon gravlax with citrus fruit, olive oil, lemon juice and herbs light cream, toasted blinis

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## Main courses

### La Volaille

34.00 €

Roasted free range chicken breast with lemon, pumpkin creamy risotto, juice

### Le Cheeseburger

35.00 €

Cheeseburger (180g) with melted cheddar, homemade french fries

### Le Cabillaud

31.00 €

Cod steak preserved in olive oil and lemon juice, creamy potato and chive mousseline, raw vegetables and herbs

### Les Rigatoni

26.00 €

Truffle rigatoni with baby spinach leaves, freshly grated parmesan

## Children Menu

25.00 €

- Rigatoni with ham
- Fish fillet or minced steak
- Side dish: *vegetables*, french fries or rice

Artisanal ice cream (vanilla, strawberry or chocolate)

### 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 the we should be aware of while preparing our dishes.*

## Cheese

### Le Fromage

14.00 €

Selection of ripened cheeses, mixed salad leaves, jam

## Desserts

### La Tarte Chocolat Caramel \*

12.00 €

Almond cream, milk chocolate mousse and caramel tart, custard

### Le Citron \*

12.00 €

Almond tart, lemon cream, French meringue, red fruit coulis

\* Desserts prepared by Pastry Chef Patrick Mesiano



: Vegetarian dishes

**Meat origins :**

**Beef :** France / **Poultry :** France / **Duck:** France

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*Le* **MERIDIEN**  
NICE

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