

## STARTERS

<b>CEVICHE</b>	24.00 €
Sea bass Ceviche from the Bay of Cannes with lime and coconut water, mango and avocado	
<b>MÉLI-MÉLO</b>	24.00 €
Madagascar Jumbo shrimps with baby lettuce and garden vegetables, mango and lime flavored honey dressing	
<b>TARTARE</b>	25.00 €
Mediterranean Red tuna tartar, Asian flavor	
<b>FUMÉ</b>	27.00 €
Homemade smoked Scottish Salmon with fresh herbs, served with buckwheat blinis and herbs mascarpone, lemon peel	

Prix nets / Net prices

## CARPACCIO

28.00 €

Octopus caught between Menton and Saint Raphaël,  
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

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## 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 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

### MIJOTÉ

45.00 € (1pers)

80.00 € (2pers)

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

Prix nets / Net prices

## CHILDREN MENU

25.00 €

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

## 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

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

\* Desserts prepared by Pastry Chef Patrick Mesiano

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## 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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