

Starters

Potiron en velouté

17.00 € 

Pumkin soup, whipped cream with herbs, roasted hazelnut chips

Le Ceviche

22.00 €

Sea bream ceviche with coconut milk and fresh coriander

Foie Gras

24.00 €

Half cooked foie gras, exotic fruit chutney and brioche

Huîtres

6 Pièces

28.00 €

Oysters n°2 from Giol, rye bread and shallot vinegar

Méli-mélo

as a starter

20.00 €

as a main course

29.00€

Shrimps, baby lettuce and garden vegetables, mango and lime flavored honey dressing

Fraicheur de sucrine

22.00 € 

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

Tataki

24.00 €

Tuna tataki with Asian flavor and its condiments

Gravelax

26.00 €

Salmon gravlax marinated with Gin, beetroot range and whipped cream



Net prices

Instagram @peskabylaterrasse

www.laterrasse-nice.com

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 that we should be aware of while preparing your dishes.

Main Courses

- Linguine** 28.00 € 
Truffle linguine with mushrooms, parmesan shavings
- L'aïoli** 32.00 €
Cod fillet, steamed vegetables, aioli sauce
- Espadon Grillé** 34.00 €
Grilled swordfish, broccoli mousseline, panisse fries, olive oil sauce
- Volaille** 34.00 €
Lemon roasted chicken supreme, creamy mushroom risotto
- Burger** 36.00 €
Cheeseburger (180 g) with Tome cheese, Barbecue and Ranch sauce, homemade French fries
- Pêche du jour** 37.00 €
Catch of the day (depending on arrival), parsnip mousseline with tonka bean, caramelized heirloom vegetables, turmeric emulsion
- Risotto** 55.00 €
Creamy lobster risotto, lobster sauce emulsion

 : Vegetarian

 **PESKA**  dishes
by 1a TERRASSE

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Children Menu

25.00 €

- Linguine with ham
- Cod fish or minced beef
- Side dish: green vegetables, French fries or rice
- Artisanal ice cream (Vanilla, Strawberry or Chocolate)

Cheese

Affinés

10.00 €

Saint-Marcellin stuffed with truffles (cow's milk – origin: Isère)

Desserts

Tarte *

14.00 €

Lemon tart, melting meringue, lemon coulis

Praslin*

14.00 €

Glazed praline dessert, almond and hazelnut biscuit, custard sauce

Tatin*

14.00 €

*Caramelized upside-down apple tart, sweet dough
with almond and
vanilla ice-cream*

candied apples,



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Mosaïque de fruits
Exotic fruit salad, vanilla syrup

15.00 € 

** Desserts prepared by pastry chef Patrick Mesiano*


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