

STARTERS

	STEEVE'S FISH SOUP SAFFRON POTATOES	15 €
🌿	EGG PARFAIT, BUTTON MUSHROOMS FRESH BLACK TRUFFLE	23 €
♥	AGED COMTÉ SOUFFLÉ, CRUNCHY WALNUT SALAD, CROUTONS AND CHEESY VINAIGRETTE (serves 2)	26 €
	ROASTED KING PRAWNS IN QUINOA AND AVOCADO SALAD, CHIMICHURRI SAUCE	30 €
🌿	EGGPLANTS FONDANT, MISO PURÉE PASTE, CRIPS VEGETABLES SALAD	18 €
🌸	KRISTALE OYSTER N°2, CUCUMBER JELLY, YUZU CREAM	35 €

RICE & PASTA

🌿	RISOTTO ARBORIO WITH SHIITAKE AND SPRING ONIONS	28 €
	BLUE LOBSTER SPAGHETTI WITH TARRAGON BISQUE	35 €

MEATS

	TERRE DE TOINE FARMHOUSE CHICKEN TANDOORI WITH GINGER SLAW AND BUTTERNUT PUREE	25 €
♥	SLOW-COOKED LAMB SHOULDER CONFIT VEGETABLES WITH MILD SPICES SERVED WITH HOME POTATOES PUREE (serves 2)	72 €
	BEEF FILET, RATTE POTATOES AND SCALLIONS, SAUCE BORDELAISE AND GRAPEMUST MUSTARD	41 €
	VEAL CHEEKS LIKE A BLANQUETTE, WINTER VEGETABLES	26 €

FISH

	FISH BOURRIDE, AIOLI, YOUNG FENNELS	33 €
♥	ORGANIC STUFFED LOUP DE MER, FONDANT AND CRUNCHY VEGETABLES, PASSION FRUIT SAUCE (serves 2)	79 €
🌸	ROASTED SCALLOPS, GREEN APPLES, CELERY RISOTTO	35 €

🌿 VEGETARIAN DISH

♥ "LOVE" MAINS TO SHARE FOR 2

CHEESE

	SEASONAL ARTISAN CHEESE MATURED BY LA FROMAGERIE DU CARRÉ D'OR	18 €
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DESSERTS

	ROASTED PINEAPPLE, CHEESECAKE CRÉMEUX, SPICED CHOCOLATE STREUSEL	14 €
🌸	DARK CHOCOLATE, CARAMEL AND PEANUTS COCOA NIB BISCUIT	15 €
♥	« L'ENTRE-NOUS » (serves 2) For her: Lychee and ginger heart & chocolate leaf to leaf, exotic fruits For him: Peruvian coffee tart & chestnuts, meringue and blackcurrant like a Mont Blanc	19 €
	CITRON BIO DE PAYS CONFIT AND FROZEN SANCHO PEPPER BAY MERINGUE	13 €



VIRGINIE BASSELOT SIGNATURE'S DISHES

THE RECIPES AT LA ROTONDE ARE CAREFULLY CRAFTED BY EXECUTIF CHEF VIRGINIE BASSELOT, EXECUTIVE CHEF OF THE NEGRESCO AND ITS MICHELIN STAR RESTAURANT LE CHANTECLER. VIRGINIE BASSELOT GOES OUT AND ABOVE TO MEET LOCAL PRODUCERS AND SELECT CHOICE INGREDIENTS FROM SEA AND SOIL WHICH SHE INVITES YOU TO DISCOVER IN HER DISHES.

THE FISH SOUP IS PREPARED WITH FISHES CAUGHT BY STEEVE MOLINARI ONE OF THE LAST FISHERMAN IN NICE.

THE TERRE DE TOINE FREE RANGE CHICKEN COMES FROM THE FARM OF THE PIERLA'S FAMILY WHO RAISES THEIR POULTRY IN NICE'S BACK COUNTRY.

CHEESES ARE MATURED BY LA FROMAGERIE DU CARRÉ D'OR IN NICE.

THE KRISTALE OYSTERS WERE FARMED IN GOUVILLE SUR MER, NORMANDY.

DRINKS

LOVE MARTINI 15 €

Vodka, lemon, apple & cranberry juice, almond & grenadine syrup, fresh mint

SIGNATURE'S COCKTAIL 19 €
Carroussel 2.0

APERITIFS

Pastis de Nice / Aniseed aperitif	4 cl / 8 €
White wine kir	12 cl / 8 €
White or Red Port	5 cl / 9 €
Suze / Martini / Campari	5 cl / 8 €

FRUIT JUICES & SODAS

Fresh orange, grapefruit or lemon juice	25 cl / 8 €
Orange, pineapple, grapefruit, apricot, apple, strawberry, peach or tomato juice	33 cl / 7 €
Coca-Cola, Coca-Cola Zero, Orangina, Limonade, Peach Ice Tea	25 cl / 7 €

BEERS

Fischer / Kronenbourg / Heineken (Lager)	33 cl / 9 €
Lefte Brune (amber beer)	33 cl / 10 €

MINERAL WATERS

Evian, Badoit rouge, Perrier	33 cl / 4 €
Evian, Acqua-panna	75 cl / 8 €
Badoit rouge, San Pellegrino	75 cl / 8 €

BARISTA SELECTION

Espresso or décaféinéated "Grande Réserve" Malongo	5 €
Double espresso "Grande Réserve" Malongo	10 €
Cappuccino	9 €
White coffee	8 €
Hot Chocolate	8 €
Hot milk or cold	6 €
Tea selection, lemon, Ceylan, Darjeeling, Earl Grey, green tea	6 €
Ice tea or coffee	8 €

KIDS MENU Until 12 years old 15 €

Fish filet or Chicken nuggets or Minced beef steak
or Mini beef burger or Tortellini pasta with tomato sauce or butter
Sides: potato purée, fries or vegetables
Ice Creams / sorbets or chocolate brownie
Choice of syrup water

Allergene's list is available upon request. Our meats are French origins. Prices are net and service is included. For everyone's confort please set your cellphone to silent mode. Sorry we do not accept cheques