



Restaurant - Terrasse - Bar

CHEF'S WEEKLY SUGGESTIONS

Starter & Main course 32
Available Monday through Saturday

STARTERS

The « Niçoise du Palais » 24
Dressing of Niçoise salad, black olive tapenade and balsamic vinaigrette

Sea bream ceviche with lemon from Nice 25
Mango, coriander and mustard pickles

Octopus carpaccio 28
Alziari Cuvée Pauline olive oil vinaigrette and Espelette pepper

Green asparagus 22
Candied rhubarb and fresh goat cheese cream

Bocconcini 22
Zucchini tapenade, pine nuts and basil oil

Organic egg from Vence 21
Artichokes, peppered bacon and Parmesan emulsion

MAIN COURSES

Mediterranean sea bass 38
Candied fennel and rockfish juices with lemon from Nice

Sea bream filet 34
Watercress coulis, panisse and butter emulsion

Pan-fried Sirloin from Piemont 36
Eggplant caviar, fondant potatoes,
spring onions and garlic cream flavoured with marjoram

Farmer's chicken breast 34
Baby broad beans, shallots, savory and morels with Côtes-de-Gascogne wine

Gnocchis 27
Lemon-infused haddock flakes, celery cream, and tarragon

Risotto Carnaroli 26
Flash seared squid with parsley, chorizo and zucchini

CHEESES

Local cheese selection	22
Marmelade and dried fruits	

DESERTS

Chocolate tart	15
Ganache, salted butter caramel and chocolate ice cream	
Vacherin	15
Poached mango with rosemary, whipped cream and vanilla ice cream	
Tiramisu « Home Made Style »	15
Mascarpone cream, coffee biscuits, cacao powder	
Half-Cooked baked Cookie	16
Vanilla ice cream, salted butter caramel	
Gourmet Coffee	17
Fruits salad	12
Ice Cream and Sorbets « Grom »	12



Stories of the Palais

Discover through audio tracks, the stories of the Palais and those who have contributed to it since 1929.
