

Starters

TAPENADE AND FOCACCIA TO SHARE... OR NOT

12€ ●

**CHAROLAIS BEEF TATAKI, BASIL AND PISTACHIO PESTO, ROASTED ARTICHOKE AND
TAGGIASCA OLIVES, PARMESAN SHAVINGS**

23€ ●●

**SLOW-COOKED VEAL RUMP CARPACCIO, ROASTED ASPARAGUS
WITH OLIVE OIL, ARUGULA AND PARMESAN**

24€ ●

CITRUS SEA BASS CRUDO FROM OUR COAST, FENNEL AND BABY LEAF SALAD

24€

SALMON TARTARE WITH GREEN OLIVES AND PRESERVED LEMON, LEMON-INFUSED AVOCADO CREAM

23€

SMOKED SALMON (100G), BLINIS, WHIPPED CREAM WITH CHIVES AND DILL

20€ ●●

THIS MONTH'S BURRATA

19€ ● 🌱

TOMATO AND CUCUMBER SALAD WITH FETA AND KALAMATA OLIVES / VEGAN VERSION WITHOUT FETA

16€ ● 🌱

Salads

NIÇOISE SALAD / VEGAN VERSION

24€ / 19€ 🌱

CAESAR SALAD WITH CRISPY PARMESAN CHICKEN

25€ ● ●

SPINACH LEAF SALAD WITH THAI-STYLE BEEF TAGLIATA

26€ ●

Fish

SEA BREAM FILLET FROM OUR COAST, BROCCOLI MOUSSELINE AND GRILLED BROCCOLINI, REDUCED JUS

35€

GRILLED MEAGRE FILLET, GREEN PEA AND MINT CASSOLETTES, LEMON ESPUMA

34€ ●

STEAMED SEA BASS FILLET FROM OUR COAST, CRISP VEGETABLES WITH OLIVE OIL

34€

BUTTER-ROASTED WHOLE LOBSTER, CREAMY RISOTTO AND LOBSTER BISQUE EMULSION

59€ ●

OPTION TO SHARE (FOR 2 PEOPLE) WITH HALF A LOBSTER EACH AND A PORTION OF RISOTTO
SUPPLEMENT €20

Meat

CHAROLAIS BEEF TARTARE, ITALIAN-STYLE HAND-CUT (180G), PANISSE FRIES

32€

LAMB DUO: GRILLED CHOP AND BRAISED LAMB SHOULDER CIGAR, BROAD BEAN AND ASPARAGUS MOUSSELINE, BABY POTATOES, SAVORY JUS

36€ ●●

SLOW-COOKED, BUTTER-ROASTED CHICKEN SUPREME, PARMESAN RISOTTO, CHICKEN JUS WITH TAGGIASCA OLIVES

34€ ●

CHEESEBURGER (180G) AND HOMEMADE FRENCH FRIES

ROMAINE LETTUCE, TOMATO, GHERKIN AND JALAPEÑO PICKLES, CRISPY FRIED ONIONS, HOMEMADE MAYONNAISE

33€ ●●

**GRILLED RIB OF BEEF FOR TWO
BABY POTATOES WITH GARLIC AND PARSLEY, BORDELAISE SAUCE**

89€ ●

Risottos and pastas

TRUFFLE-FLAVOURED TROFIE PASTAS WITH TRUFFLE, PARMESAN SHAVINGS

29€ ●

PARMESAN RISOTTO

24€ ●

LEMON RISOTTO WITH BURRATA FROM PUGLIA AND BASIL

26€ ● 🌿

ASPARAGUS RISOTTO WITH TAGGIASCA OLIVES AND PARMA HAM

26€ ●

SAFFRON RISOTTO WITH MUSSELS, CHORIZO AND GREEN PEAS

28€ ●

DILL RISOTTO, ROASTED SALMON MEDALLION AND SORREL EMULSION

27€ ●

Side dishes

FRENCH FRIES

6€ 

STEAMED VEGETABLES WITH OLIVE OIL

8€ 

SUCRINE LETTUCE WITH LEMON-INFUSED OLIVE OIL

6€ 

CHERRY TOMATOES WITH OLIVE OIL AND BALSAMIC CREAM

7€ 

GARLIC AND PARSLEY BABY POTATOES

7€ 

PANISSE FRIES

8€ 

Kids Menu

MAIN COURSE (CHOOSE ONE)

MINCED BEEF STEAK (180 G)

OR

SEA BASS FILLET

OR

CHIKEN TENDERS

→ SERVED WITH ONE SIDE :

FRENCH FRIES OR BASMATI RICE OR STEAMED VEGETABLES



OR

TROFIE PASTA WITH HAM

DESSERT

CHOICE OF ICE CREAM CUP OR RED BERRY SOUP



DRINK

WATER WITH SYRUP

22€

Desserts

LEMON ZEST CRÈME BRÛLÉE

11€ 

RED BERRY SOUP, VANILLA ICE CREAM

12€  

YOGURT ICE CREAM WITH OLIVE OIL AND PRESERVED LEMON

10€   

LEMON AND OLIVE OIL TART, RED BERRY COULIS

12€   

VANILLA MILLE-FEUILLE, CUSTARD CREAM

12€   

PASSION FRUIT CHEESECAKE, EXOTIC FRUIT COULIS

12€ 

CHOCOLATE, CARAMEL AND PEANUT ENTREMET, SALTED BUTTER CARAMEL COULIS

12€ 

**ELAÏO — WHERE THE BEAUTY OF THE CÔTE D'AZUR MEETS THE SOUL OF THE OLIVE,
DEEPLY ROOTED IN MEDITERRANEAN TRADITION.**

● = GLUTEN

● = LACTOSE

● = PEANUTS AND/OR TREE NUTS

🌿 VEGETARIAN

🌱 VEGAN

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 THAT WE SHOULD BE AWARE OF WHILE PREPARING YOUR DISHES.
DRINKS ARE NOT INCLUDED. TAP WATER IS AVAILABLE FREE OF CHARGE UPON REQUEST.

MEAT ORIGINS : POULTRY: FRANCE / BEEF: FRANCE / VEAL: FRANCE



Le **MERIDIEN**
NICE

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Elaio