Starters

TAPENADE AND FOCACCIA TO SHARE... OR NOT
12€

VELOUTÉ OF THE MONTH
16€

SEMI-COOKED FOIE GRAS WITH PORT WINE, APPLE AND PEAR CHUTNEY, TOASTED BRIOCHE
25€

ASIAN-STYLE PRAWN RAVIOLI, LOBSTER-HEAD BROTH INFUSED WITH LEMONGRASS AND GINGER
24€

Salads

NIÇOISE SALAD / VEGAN VERSION
24€ / 19€

CAESAR SALAD WITH CRISPY PARMESAN CHICKEN
25€

Fish

GRILLED KING PRAWNS, HEIRLOOM VEGETABLE AND CHICKPEA TAGINE, CORIANDER AND LEMON
33€

TAMARIS SEA BASS FILLET, ORANGE AND SWEET POTATO MOUSSELINE, CITRUS EMULSION
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

BUTTER-ROASTED BEEF TENDERLOIN (180 G), POTATO AND CELERIAC GRATIN WITH TRUFFLE, RED WINE AND SHALLOT SAUCE
45€

FREE-RANGE CHICKEN CORDON BLEU, HAM AND COMTÉ CHEESE, VEGETABLE CASSEROLE AND IVORY SAUCE
34€

CHEESEBURGER (180G) MELTED CHEDDAR, HOMEMADE FRENCH FRIES
ROMAINE LETTUCE, TOMATO, GHERKIN AND JALAPEÑO PICKLES, CRISPY FRIED ONIONS, HOMEMADE MAYONNAISE
33€

RACLETTE BURGER (180G), RACLETTE CHEESE, HOMEMADE FRENCH FRIES
GRILLED BACON, CONFIT ONIONS, HOMEMADE WHOLE-GRAIN MUSTARD AND HONEY MAYONNAISE
33€

BONE-IN BEEF RIB STEAK FOR 2, SERVED WITH PEPPERCORN SAUCE AND POTATO MOUSSELINE
89€

Risottos and pastas

COQUILLETTES PASTA WITH TRUFFLED HAM AND GRATED COMTÉ CHEESE / VEGETARIAN VERSION
29€ /

PARMESAN RISOTTO
24€

BURGUNDY-STYLE RISOTTO, BACON, BUTTON MUSHROOMS AND PEARL ONIONS
26€

TRUFFLE-FLAVOURED RISOTTO
28€

Side dishes

HOMEMADE FRENCH FRIES
6€

HEIRLOOM VEGETABLE AND CHICKPEA TAGINE
8€

SUCRINE LETTUCE WITH LEMON-INFUSED OLIVE OIL
6€

CHERRY TOMATOES WITH OLIVE OIL AND BALSAMIC CREAM
7€

POTATO MOUSSELINE / TRUFFLE-INFUSED
7€ / 10€

Kids Menu

MAIN COURSE *(CHOOSE ONE)*

MINCED BEEF STEAK (180 G)

OR

SEA BASS FILLET

OR

CHICKEN TENDERS

OR

HAM

→ SERVED WITH ONE SIDE :

HOMEMADE FRENCH FRIES • BASMATI RICE • COQUILLETTES PASTA • CARAMELIZED MEDITERRANEAN VEGETABLES

DESSERT

CHOICE OF ICE CREAM CUP

DRINK

WATER WITH SYRUP

22€

Desserts

COOKIE TO SHARE OR NOT, VANILLA ICE CREAM
14€

GRAND MARNIER CRÈME BRÛLÉE
10€

PINEAPPLE AND PASSION FRUIT TARTLET, EXOTIC FRUIT COULIS
12€

PARIS-BREST, VANILLA CUSTARD
12€

PECAN NUT TARTE TATIN, SALTED BUTTER CARAMEL SAUCE
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

Elaïo

Le MERIDIEN
NICE

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Elaïo