# 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€

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

**TATIN-STYLE APPLE TART, VANILLA ICE CREAM AND SALTED BUTTER CARAMEL SAUCE**
12€

**COFFEE OPERA CAKE, VANILLA CUSTARD**
12€

**MANGO TARTLET, VANILLA GANACHE AND PASSION FRUIT 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

Elaïo

Le MERIDIEN
NICE

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Elaïo