



STARTERS

- Burrata, beetroot and grapes **36€**
- Pâté en croûte, chicken and pistachio **29€**
- Pissaladiere with Roscoff’s onions **24€**
- Jabugo Cinco Jotas 50g **29€**
Iberian ham

CAVIAR

- | Golden Imperial
Casparian Caviar | Beluga Royal
Casparian Caviar |
|---------------------------------------|----------------------------------|
| 30g 190€ | 30g 546€ |
| 50g 284€ | 50g 870€ |
| 125g 790€ | 125g 2050€ |
| Served with accompaniments and blinis | |

SALADS

- Crispy chicken Caesar salad **44€**
Baby gem, Parmesan shaving, quail egg, crispy bacon, paprika and Parmesan crouton
- ‘Montaigne’ Niçoise salad **44€**
Tuna tataki, anchovy, piquillos, artichoke, quail egg, green bean, tomato, potatoes and Taggiasche olives
- McCarthy Salad - The Beverly Hills Hotel **44€**
Chicken, beetroot, egg, tomato, avocado, smoked bacon, cheddar and mixed salad
- Lobster salad, avocado and citrus **92€**
- Power Bowl **38€**
Chicken, quinoa, avocado, almond and pomegranate
- Poke Bowl **42€**
Rice, salmon, radishes, mango, edamame and orange and wasabi dressing

MAIN COURSES

- Club sandwich **48€**
Chicken, bacon, sun-dried tomato, romaine, egg, homemade crisps and mixed salad
- Vegetarian club sandwich **36€**
Eggplant, halloumi, moutabal, homemade crisps and mixed salad
- Lobster club sandwich **92€**
Avocado, lobster, cucumber and arugula salad, homemade crisps and mixed salad
- Croque-Plaza **58€**
Chicken, Comté, black truffle and romaine
- Croque-Madame **40€**
Cooked ham, Comté, egg and romaine
- Smash Wagyu beef burger **45€**
Cheddar, tomato tartare sauce, salad, panko, pickled onions and tarragon

DESSERTS

- Vanilla millefeuille **21€**
- Selection of red berries with cream and red berry juice **35€**
- The « Far Breton» sundae **22€**
Roasted apricots & custard ice cream
- Gluten-free chocolate cake **21€**
- Fig tart **21€**
- Your choice of cheese, by portion **9€**
Saint-nectaire, Camembert falaise, Comté, Pyramide de chèvre de M. Fabre, Fourme de Montbrison, Emmental

DRINKS

Cocktails 12cl

- Bellini **32€**
Champagne Mercier, Purée de pêche Ponthier
- Aperol Spritz **32€**
Champagne Mercier, Aperol, eau pétillante
- Negroni **32€**
Bombay Sapphire Dry Gin, Martini Rosso, Campari

Mocktails 18cl

- Like a Bellini **20€**
French Bloom, homemade white peach and fresh mint purée, lemon juice, limonade
- Like a Hugo Spritz **20€**
French Bloom, Elderflower, fresh mint, sparkling water, lime
- Like a Mojito **20€**
Fever-Tree ginger ale, fresh mint, lime, brown sugar

Prices are shown in euros including VAT and a 5% employee contribution. Please note the hotel cannot accept payment by cheque.

All our beef is sourced from France, Germany and the Netherlands. Our mutton, pork and poultry is from France.

If you suffer from any allergies or intolerances, please inform a member of the restaurant team upon ordering.