

# TIMELESS

STARTERS	Mushroom velouté, wild garlic and quail's eggs	24
	Norwegian smoked salmon, blinis	38
	Confit duck foie gras, strawberry and lemon balm condiment	38
	Kristal Gold caviar, blinis (30g)	180
SALADS	Spring Dalí salad	28
	Nice-style quinoa	28
	Avocado, king prawns, pomelos	38
	Chicken Caesar salad <i>Chicken, Parmesan, croutons, bacon, lettuce, Caesar dressing</i>	36
	Seared sole, quick-sautéed spinach leaves	68
MAIN COURSES	Beef tartare	44
	Lightly spiced pigeon, young vegetables	48
	Fillet of beef with shallots, baby potatoes	58
	Casareccia, baccalà al pomodoro, confit lemon	32
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SIDE DISHES 8		
Simmered or steamed seasonal vegetables	Lettuce heart	
French fries or mashed potato	Steamed or buttered spinach	
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# le *Dalle* AUX SAVEURS DE LA MÉDITERRANÉE

EXECUTIVE CHEF JOCELYN HERLAND INVITES YOU TO DISCOVER A CULINARY JOURNEY THROUGH THE MEDITERRANEAN, FROM CATALONIA TO LIGURIA, THROUGH THE CÔTE D'AZUR.

WE SUGGEST, AS A STARTER, ACCORDING TO YOUR WISHES  
TO SHARE ▶ OR FOR ONE PERSON ●

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STARTERS	Arancini with cheese, crushed wild rocket	11	22
	Beef carpaccio	12	24
	Burrata, grilled vegetables	14	28
	Poached white asparagus, 'burnt' orange and sesame condiment	14	28
	Squid salad, saffron zabaglione	14	28
	Rabbit porchetta 'à la provençale'	18	38
	Gratinated razor clams, parsley, kumquat	10	20
	Black pork culatello from Massimo Spigaroli	18	38
MAIN COURSES	Green pea riso, cockles, perugina		42
	Sea bass confit with olive oil, lettuce and wild mushrooms		46
	Cookpot of green asparagus and small spelt, gilt-head bream		44
	Tender lamb shoulder, chickpeas and chermoula condiment		48

NET PRICES ARE IN EUROS / SERVICE CHARGE INCLUDED  
ORIGINS OF MEAT: FRANCE, UNITED KINGDOM, GERMANY, NETHERLANDS  
INFORMATION REGARDING ALLERGENS IS AVAILABLE ON REQUEST

## ON THE GO

Vegetarian club sandwich	32
Chicken club sandwich	34
Smoked salmon club sandwich	38
Croque-Monsieur	30
M. Burger	42
Black vegetarian burger <i>Grain steak, tomatoes, rocket salad</i>	32

## CHEESE & DESSERTS

Our selection of French cheeses	22
CÉDRIC GROLET & HIS TEAM SUGGEST	
Vanilla tart	25
Cocoa Paris-Brest	25
Passion fruit	25
Gala red apple	25
Wild strawberry tart and basil	25
Seasonal ice cream and sorbet	16