

TIMELESS

STARTERS	Andalousia gazpacho	24
	Norwegian smoked salmon, blinis	38
	Confit duck foie gras, dried fruit condiment	38
	Kristal Gold caviar, blinis	(30g) 180
SALADS	Dali salad	28
	Nice-style quinoa	28
	Avocado, king prawns, pomelos	38
	Chicken Caesar salad	36
	<i>Chicken, Parmesan, croutons, bacon, lettuce, Caesar dressing</i>	
MAIN COURSES	Seared sole, quick-sautéed spinach leaves	68
	Beef tartare	44
	Roasted fillet of duckling, figs and turnips, dolce forte sauce	52
	Fillet of beef with shallots, baby potatoes	58
	Penne alla Norma	32

SIDE DISHES 8		
Simmered or steamed seasonal vegetables	Lettuce heart	
French fries or mashed potato	Steamed or buttered spinach	

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 **●**

STARTERS

	▶	●
Arancini with cheese, crushed wild rocket	11	22
Beef carpaccio	12	24
Burrata and heritage tomatoes	15	30
Squid salad, saffron zabaglione	14	28
Vitello tonnato, capers and celeriac	14	28
Chilled razor clams, melon, fresh almonds and verbena	12	24
Cookpot of seasonal vegetables	14	28
Black pork culatello from Massimo Spigaroli	18	38

MAIN COURSES

Squid ink riso, king prawn and mussels, aioli sauce	42
Line-caught swordfish, early vegetables and smoked lemon, tomato marmelade	48
Roasted monkfish, raw and cooked cauliflowers, grilled broccoli	52
Seared rack of lamb, sand carrots, cumin cooking jus	48

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	
Chocolate tart	25
Frozen tiramisù	25
Pear-tonka bean	25
Fig tart to share	40
Vanilla & caramel Saint-Honoré	19
Seasonal ice cream and sorbet	16