

INSPIRATIONS OF THE REGION

BY FRANCK MULLER




Just to start

- NIÇOISE SALAD**  12
Salada nissarda vertabièra o vera
- FRIED ZUCCHINI FLOWER**    12
Bignetas de flou de cougourdeta
- THE PISSALADIÈRE** 9
- RED PEPPER IN OIL**   10
Pebroun broustoulit a l'oli
- CHIKPEA SALAD, CIVE & BASIL** 8
Salada de céé mé cebeta e balico



Let's talk about serious things



- BEEF TARTARE À LA NIÇOISE** 19
French fries & mesclun salad
Tartare de bòu (bòu chaplat crut) a la Nissarda mé tantifla fregidi e mesclun
- DAUBE NIÇOISE, with gnocchi**  20
Doba de bòu mé nogoui
- OCTOPU'S NIÇOIS**, steamed potatoes  19
Pourpre a la Nissarda mé tantifla "vapor" o bulhidi
- SEEBASS FILET À LA NIÇOISE,**   21
Roasted vegetables
Filet de loubas sauca Nissarda
- STUFFED VEGETABLES FROM " NICE "** 16
Pichin farcit nissart chep
- HOMEMADE LOCAL PASTA, beef sauce**  16
Raiola Nissardi sauca doba
- THE NISSARTE OMELETTE, mesclun salad** 15
Meleta Nissarda mé mesclun
- FRESH PASTA WITH PISTOU**   14
Pastas fresqui mé pistou

Come on, I'm not that close anymore ...

- BANON DE PROVENCE AOP " whole "**  9
Local cheese with mesclun salad
- LEMON PIE, from Cappa house** 9.5
Tarta au limoun, d'a co de Cappa
- ORANGE PIE, from Cappa house** 9.5
Tarta au pourtegal, d'a co de Cappa
- THE NIÇOIS GALET** 9.5
Palet o còdou Nissard
- STUFFED PEACHES**   9
With almond amaretti
Pèsegue farcit ai améndoula e amaretti
- HOMEMADE TIRAMISU** 10
Perfect combination of mascarpone and coffee
- JAM PIE, from our grandmother**  8
Tarta mé counfitura de nouostra maigrana

Chiche ou pois chiche ?

- L'EAURIGINALE DE NICE** 1L 3
- LIMONCELLO** 4CL 8
- ZYTHA - HOPSTOCK - BLÛNA** 33CL 6.5
Blond beer- amber - white Niçoise
- BLUE COAST, Niçoise blond beer**  5.9
Draught beer 25CL
Draught beer 50CL 9.9
- PROVENCE WINE " NIÇE "** 
Domaine de Toasc "Bellet"
Red 2017 - white 2019 - rosé 2019
9 - Glass 15CL 42 - Bottle 75CL
- LOU VIN D'AQUI**
Domaine de Toasc - cuvée Saint Blaise - red
7 - Glass 15CL 36 - Bottle 75CL

 Heart beat of the house
 Translate into Nissarte

Price in euro incl. Tax.
Free carafe or glass of water on request

Fully vegetarian dish
Nissarte label



NOVOTEL
NICE CENTRE
VIEUX NICE

CONSULT THE
RESTAURANT MENU ON
YOUR SMARTPHONE



EAT

Have a good time
with greed





Getting

STARTED

Fried zucchini flowers <i>Fresh "mesclun" salad</i>	12
Salmon ceviche <i>Avocado, apple</i>	13
Burrata dolce <i>Tomatoes, pesto & basil</i>	10
I love hot goats cheese <i>Salad</i>	11
Chickpea salad <i>Spring onions and basil</i>	8
Greek watermelon & feta <i>Savoury granola</i>	8.5



Healthy

STYLE

POKE BOWLS :

Rice, beans, cucumber, chickpeas,
sweet potato, nori, onions, salad, sesame

Salmon poke bowl	17
Chicken poke bowl	16
Falafel poke bowl	15

ALMOST



GROWN UP

KIDS MENU = 9,5

Ask us ! Up to age 12

TO KEEP

going



**Our meals are served
with side dishes, if you want
to change them, tell us !**

300g Sirloin steak tartar sauce <i>Potato gratin</i>	26
Lamb shank confit <i>Fluffy couscous and apricots</i>	22
Farmhouse chicken and crunchy vegetables <i>Smoked bacon pieces and lettuce coulis</i>	17
Stuffed vegetables from Nice <i>Seasonal vegetables, pork and veal</i>	16
Black squid ink risotto <i>Braised octopus</i>	18
Sea bass fillet à la Niçoise <i>Roasted vegetables</i>	21
Octopus's Niçois <i>steamed potatoes</i>	19
Fish'n chips <i>Red cabbage and roasted baby potatoes</i>	21
Moulonzola <i>Mussels with Gorgonzola cheese</i>	18



FINAL

Pleasures

Cheese selection	14
Chocolate macaron <i>Cappa pastry</i>	11
Home made tiramisu	10
Frosted dessert <i>with regional strawberries</i>	9.5
Extra lemon meringue pie <i>bien meringuée</i>	9
Seasonal fruit salad <i>Juice with sweet spices</i>	8
Panna cotta with almond milk <i>and preserved cherries</i>	8
Organic moist moelleux chocolate cake <i>Black forest style</i>	11

KEEP

**HOT BEVERAGES****Café Nespresso**

<i>Espresso</i>	2.8
<i>Double espresso</i>	3.8
<i>Noisette</i>	3
<i>Café crème</i>	4
<i>Cappuccino</i>	4.9
<i>Latte Macchiato</i>	5
<i>Flat white</i>	6
<i>Café tiramisu onctueux</i>	5
<i>Macchiato glacé à la vanille</i>	6

Tea bio pukka 3.5

3 MENTHES : TONIQUE ET DIGESTION

Mélanges de menthe verte, de menthe poivrée et de menthe des champs

VERT MATCHA GINSENG

Composition subtil de citronnelle, gingembre et réglisse

ERAL GREY : ENERGISANT

Une alliance de thé noir bio, de bergamote et de lavande

ENGLISH BREAKFAST : SOURCE NATURELLE DE THÉINE

*Une fusion de feuilles entières de thé vert bio, de ginseng rouge et de matcha pur***Infusion bio pukka 3.5**

FEEL NEW : DÉTOXIFIANT, DIGESTION

Fusion de plantes et de graines

OR DE CURCUMA : TONIFIANT

Un mélange apaisant de fleur d'avoine, de lavande et de tilleul

NUIT PAISIBLE : DÉTENTE ET REPOS

Tisane à l'avoine, camomille et lavandes biologiques pour vous aider à vous détendre

SECRET DE CASSIS : BIEN-ÊTRE

*De délicieux fruits biologiques d'un pourpre profond***Lattes 4**

Matcha

Chocolate commerce équitable MONBANA (bio)

Chocolate with cream, Hot white Chocolate

Free carafe or glass of water on request

MINERAL WATER	33cl	50cl	1l
<i>Evian</i>		4	5
<i>Badoit</i>		4	5
<i>Perrier</i>	4		

SODAS 5

Coca-Cola / Coca-Cola Cherry / Coca-Cola sans sucre 33cL, Oasis tropical 25cL, Fanta orange 33cL, Sprite 33cL, Orangina 25cL, Schweppes agrum / Schweppes Indian tonic / Redbull 25cL, Fuze tea peach 25cL, Finley ginger ale 25cL

GRANINI FRUITS JUICE AND NECTARS 5

ACE juice 25cL, Orange juice 25cL, Apple juice 25cL, Grape juice 25cL, Tomato juice 25cL, Apricot nectar 25cL, Pineapple nectar 25cL, Strawberry nectar 25cL, Grapefruit nectar 25cL

APERIKIDS - ONLY FOR CHILDREN! 7**A TOUCH OF FRESHNESS (33cl) 7***Homemade lemonade**Homemade iced-tea**Fresh herbal : lemon, cucumber, thyme, sprkling water**Home made smoothie*

* * Certains produits de nos recettes sont congelés afin de préserver leurs saveurs tout au long de l'année.



CHAMPAGNES	12,5cl	37,5cl	75cl
Champagne Tsarine Premium Brut	9		52
Laurent Perrier La Cuvée Brut	13	36	65
Laurent Perrier Brut Millésimé 2008			89

APÉRITIFS

Pastis 51 2cL			4.5
Ricard 2cL			4.5
Martini bianco ou rosso 6cL			5
Campari 6cL			5
Porto rouge Graham's Fine Tawny 6cL			6

DRINKS

Amber St Raphaël 6cL			6
Lillet Tonic 15cL			8
Kir with white Burgundy <i>with Cartron crème de cassis de Bourgogne- blackcurrant</i>			7

BEERS

Draft beers	15cl	25cl	50cl
Heineken	4	5	8
Affligem		5.5	9
Blue Coast (bière de Nice)		5.9	9.9

Bottled beers

Zytha - Hopstock - Blùna - Niçoise beer 33cL			6.5
Hapkin blonde -rich with character 33cL			6
Lagunitas IPA - citrus & spicy notes 35.5cL			6
Mort Subite Kriek - sweet taste of cherry 33cL			6
Ciney blonde - sweet & balanced 33cL			5.5
Grimbergen blanche - citrus & spicy notes 33cL			5
Grimbergen ambrée - bitter & sweet 33cL			5
Desperados - tequila flavoured with notes of citrus 33cL			5
Heineken o.o - 33cL			5

CIDER

Cidre Bio "SASSY" de Normandie 33cL			6
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WHITE WINE	15cl	37,5cl	75cl
Provence "Nice"	9		42
<i>Domaine de Toasc AOP "Bellet" 2019</i>			
AOP Luberon - La Cavale	8		40
<i>Famille Paul Dubrule 2020</i>			
Languedoc - Roussillon (bio)			28
<i>Naturally Gérard Bertrand IGP Pays d'Oc cépage Sauvignon 2019</i>			
Sud-Ouest			26
<i>BIG (Born In Gascony) IGP Côtes de Gascogne 2018</i>			
Bourgogne	9	25	42
<i>J. Moreau et Fils AOP Chablis 2018</i>			
Bourgogne Aligoté	8		31
<i>AOC - André Ducal</i>			
ROSES WINE	15cl		75cl
Provence "Nice"	9		42
<i>Domaine de Toasc AOP "Bellet" 2019</i>			
Vallée du Rhône			24
<i>Domaine La Champone AOP Lubéron 2019</i>			
Provence	7		29
<i>Château du Rouet Cuvée Esterel AOP Côtes de Provence 2019</i>			
AOP Luberon - La petite Cavale	7		32
<i>Famille Paul Dubrule 2020</i>			
RED WINE	15cl	37,5cl	75cl
Provence "Nice"	9		42
<i>Domaine de Toasc AOP "Bellet" 2017</i>			
AOP Luberon - La Cavale	8		40
<i>Famille Paul Dubrule 2017</i>			
Val de Loire	5.5	14	24
<i>Terroirs rabelaisiens AOP Chinon 2018</i>			
Beaujolais	8		30
<i>Château de Pierreux AOP Brouilly 2018</i>			
Bordeaux		23	39
<i>Château Lieujean AOP Haut-Médoc Cru Bourgeois 2015</i>			
Languedoc - Roussillon (bio)			26
<i>La Livinière Sirius AOP Minervois 2018</i>			
AOP Luberon - La Grande Cavale			72
<i>Famille Paul Dubrule 2016</i>			
Bourgogne "Bouchard père & fils"	9		42
<i>Haute Côte de Beaune AOC</i>			

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WANT A COCKTAIL?
ASK FOR THE BAR DRINK LIST !
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Prix service compris 15% (ST)

** Weight before cooking; may vary by 10%.

Prices in euros incl.tax.

The provenance of our meats is displayed in the restaurant.

Alcohol abuse can be dangerous to your health
- drink responsibly.

Allergenic products: consult information available
at the restaurant reception.



Products from organic farming.



We undertake to promote a balanced diet and foster
responsible purchasing.

Because every gesture counts, our restaurant promotes
positive hospitality.



PEFC 10-31-1560

We are serious about sustainability! This card is printed on
PEFC-certified paper.

DÉVELOPPÉ PAR SOPEDI



SOPEDI

Services & Supports Communicatifs