

Le Restaurant

CARTE DU SOIR

STARTERS

Barbajuans	19
<i>(regional fritters stuffed with Swiss chard, spinach and ricotta)</i>	
Ravioli with fir buds	21
Raw artichoke salad, Buddha's hand citrus	21
Cuttlefish salad	24
French prawns & bisque	36
Green asparagus	24
Artichoke and pike-perch	25
Green peas pie	18

MAINS

Green gnocchi	31
Vegetables pie	30
Smoked Cians trout, spring vegetables	41
Terre de Toine poultry and saffron, green asparagus	39
Lamb leg with chard	40
Bread and cheese	17

Net prices in Euros - Service included

Allergen information available from the Maître d'Hôtel

Meat origin : France

Hôtel du Couvent
Nice, France