

# Le Restaurant

## CARTE DU MIDI

### STARTERS

Barbajuans	19
<i>(regional fritters stuffed with Swiss chard, spinach and ricotta)</i>	
Cuttlefish salad	24
French prawns & bisque	36
Green asparagus	24
Artichoke and pike-perch	25
Green peas pie	18

### MAINS

Fresh capellini with sage	28
White asparagus, buckwheat	31
Smoked Cians trout, spring vegetables	41
Terre de Toine poultry and saffron, green asparagus	39
Lamb leg with chard	40
Bread and cheese	17

### SPECIALS

	Starter / Main course & Hot drink	39
<i>From Monday to Friday</i>	Main course / Dessert & Hot drink	39

*Net prices in Euros - Service included*

*Allergen information available from the Maître d'Hôtel*

*Meat origin : France*

Hôtel du Couvent  
*Nice, France*