

Le Restaurant

CARTE DU SOIR

STARTERS	Barbajuans	20
	Ravioli with tomato sauce	23
	Tomatoes in their own water	21
	Mediterranean red prawns & plums, head vinaigrette	39
	Farm-fresh green beans	18
	Bluefin tuna, elderflower	25
	Tomato tart	19
MAINS	Green gnocchi	31
	Convent pie	37
	John Dory with saffron & ratatouille	52
	Terre de Toine poultry, carrots	39
	Roasted veal, zucchini & olives	42
	Catch of the day	<i>Chef's selection /100gr</i>
	Mashed potatoes	
	Sautéed Swiss chard	
	Vegetable tian	
	Bread & cheese	17

Net prices in Euros - Service included

Allergen information available from the Maitre d'Hôtel

Meat origin : France

Hôtel du Couvent
Nice, France