

# Le Restaurant

## CARTE DU SOIR

### STARTERS

|                                     |    |
|-------------------------------------|----|
| Barbajuans                          | 20 |
| Ravioli with tomato sauce           | 23 |
| Tomatoes in their own water         | 21 |
| French shrimp & veal with pine nuts | 39 |
| Farm-fresh green beans              | 18 |
| Bluefin tuna, elderflower           | 25 |
| Tomato tart                         | 19 |

### MAINS

|                                      |                                |
|--------------------------------------|--------------------------------|
| Green gnocchi                        | 31                             |
| Convent pie                          | 37                             |
| Red mullet with saffron, ratatouille | 41                             |
| 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*