THE CHEF'S MENUS

Daily starter + main course 36.00 €

Daily main + dessert 36.00 €

Daily starter + main course + dessert 42.00 €



Net prices

Instagram @peskabylaterrasse

STARTERS

POTIRON FN VFLOUTÉ

17.00€

Pumkin soup, whipped cream with herbs, roasted hazelnut chips

LE POKE-BOWL 21.00 €

Crab meat, quinoa and crunchy vegetables

LE CEVICHE 22.00 €

Sea bream ceviche with coconut milk and fresh coriander

GRAVELAX 23.00 €

Salmon gravlax marinated with dill and pink berries, beetroot range and whipped cream

TATAKI 24.00 €

Tuna tataki with Asian flavor and its condiments

FRAICHEUR DE SUCRINE

22.00 €

Baby lettuce, garden vegetables and avocado, mango and lime flavored honey dressing

FOIE GRAS 24.00 €

Half cooked foie gras, exotic fruit chutney and brioche



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MAIN COURSES

L'AÏOLI 32.00 €

Cod fillet, steamed vegetables, aioli sauce

ESPADON GRILLÉ 34.00 €

Grilled swordfish, broccoli mousseline, panisse fries, olive oil sauce

PÊCHE DU JOUR 37.00 €

Catch of the day (depending on arrival), parsnip mousseline with tonka bean, caramelized heirloom vegetables, turmeric emulsion

RISOTTO 55.00 €

Creamy lobster risotto, lobster sauce emulsion

LINGUINE 31.00 €

Truffle linguine with mushrooms, parmesan shavings

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VOLAILLE 34.00 €

Lemon roasted chicken supreme, creamy mushroom risotto

BURGER 36.00 €

Cheeseburger (180 g) with Tome cheese, Barbecue and Ranch sauce, homemade French fries



Meat origins : Beef : France // Poultry : France



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CHILDREN MENU 25.00 €

- Linguine with ham
- Cod fish or minced beef
- O Side dish: green vegetables, French fries or rice
- o Artisanal ice cream (Vanilla, Strawberry or Chocolate)

CHFFSF

AFFINÉS 10.00 €

Saint-Marcellin stuffed with truffles (cow's milk – origin: Isère)

DESSERTS

TARTE ¹ 14.00 €

Lemon tart, melting meringue, lemon coulis

PRASLIN 14.00 €

Glazed praline dessert, almond and hazelnut biscuit, custard sauce

TATIN* 14.00 €

Caramelized upside-down apple tart, sweet dough with almond and candied apples, vanilla ice-cream

MOSAÏOUE DE FRUITS

15.00€

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Exotic fruit salad, vanilla syrup



Net prices

^{*} Desserts prepared by pastry chef Patrick Mesiano



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