







LE PATIO

Reslauran & terrasse

2023 FALL MENU

WE TAKE YOUR RESERVATION IN OUR THREE SPACES:
THE MEDITERRANEAN TERRACE, THE SUNNY VERANDA OR THE
COZY DINING ROOM WITH CORAL FIREPLACE



Starters

Shrimp ceviche with Clamato, avocados, mangos and cucumbers ©	22€
Squash tartlet candied with orange, sour jus with tonka bean Veyer	18 €
Sea bass tartar with verbena and lime, rice crisp and onion pickles	21€
Focaccia French toast topped with lime goat cheese from Peymeinade and candied tomatoes $\ensuremath{\circledcirc}$ $\ensuremath{\varPsi}$	18 €

Fish >

Pearly young turbot with basil, fish stock with saffron 34 €

Stuffed squid in a « barbajuan » style, parmesan cheese crumble with white butter 32 € espuma

Meagre fish roasted with thyme, celery « mousseline » with coffee, small yellow pattypans $32 \in$ and glassworts ©

WE ARE PROUD OF OUR PRODUCTS



All our meats are certified from France and EU



We preferably use fruits and vegetables produced in our region and without any chemical or pesticides



Our bread is produced organically

Our olive oil Le Patio is flavored with lemon and produced in Menton



The goat cheese, to savor in our Focaccia French toast, is produced in Peymeinade, a small town in the countryside of Nice



Bao of lamb shoulder candied with mediterranean spices	32€
Peking veal ribs with sour jus, baby broccolis cream with anise	33 €
Beef chuck cooked in red wine, young leek and potatoes with candied lemon from the countryside	36 €

Veggie 🖐

Steamed vegetables, red curry foam and pineapple

28€

Desserts

Big crinkles with chocolate and hazelnuts, vanilla ice cream	14 €
Yuzu espuma, smashed lemon meringue	15 €
Creamy Jivara chocolate, pineapple caviar and mango 📵	15 €
Beautiful figs roasted with Cointreau and honey, hazelnut ice cream	16 €

Damien Andrews



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