







LE PATIO

Restaurant & Terrasse

To start

Zucchini flower stuffed with ricotta cheese and local saffron from Sospel		19€
Beautiful green asparagus with fish eggs, little lemon foam		21€
Carpaccio of beef sirloin, gravlax style and « Liveche »		22 €
Shrimp ravioli, small artichoke and almond milk		20 €

By the sea

Lacquered sea bream "aiguillettes" with orange juice, steamed in a banana leaf		32 €
Red Mullet just rare with « garrigue » broth, potatoes spirals		33 €
Sea bass roll with full-bodied balsamic « jus », fresh broad beans and white radish		33 €

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 Land

- Veal rump steak with candied lemon from the countryside, carrot foam and braised chicory  32€
- Roasted duck breast with honey, white eggplant caviar and onions pickles 35 €
- Rack of lamb, olive crust, peas and sun-dried candied tomatoes 34 €

The Garden

- Creamy risotto with zucchini from Nice and black olives  29 €

Sweet treats

- Like a 1000 feuilles, Chocolate and yuzu  15€
- Lemon and grapefruit espuma, strawberry sorbet 15€
- Red fruits and almond Pavlova  15 €
- Clafoutis with Seasonal fruits 14 €



Damien Andrews

 Tag us on Social Media
@hotellaperouseniceofficiel #lepationice

*If you have any allergies or intolerances, please inform us at the beginning of your order
Net prices, including taxes and service - Cheques are not accepted*