

La **P**etite Maison
DE N I C O L E

To Share

“Local delights” Selection *(From 2 persons)* 32 €/by person

Finely chopped tuna, lemon, spring onions red chilli, grated Parmesan cheese and mango / Red and yellow peppers grilled in olive oil / Local tomatoes, Burrata with basil and olive oil

Choice of 6 flavours *(From 2 persons)* 49 €/by person

Tiny artichoke salad / Local tomatoes, Burrata with basil and olive oil / Warm prawns, olive oil, lemon and basil
Stuffed vegetables / Courgette flower fritters / Truffle macaroni

“Nicole’s delights” Selection *(Served for all the table)* 74 €/by person

Finely chopped tuna, lemon, spring onions red chilli, grated Parmesan cheese and mango / Burrata with basil
Tiny artichoke salad / Courgette flower fritters
Warm prawns, olive oil, lemon and basil / Stuffed vegetables
Beautiful prawns with spring onion and chilli / Truffle macaroni

The Starters

-  Finely chopped tuna, lemon, spring onions red chilli, grated Parmesan cheese and mango 25 €
-  Tiny artichoke and anchovy salad 18 €
-  French green beans salad, olive oil and balsamic vinegar duck foie gras shavings 24 €
- 30g French caviar (from Aquitaine)
served with fresh cream, warm blinis
quail eggs and condiments 120 €
-  Scottish Red Label salmon tartare 25 €
-  Red and yellow peppers grilled in olive oil 20 €
-   Local tomatoes, burrata, basil and olive oil 24 €
-  Avocado, lettuce, crab 37 €
-  Warm prawns, olive oil, lemon and basil 38 €
- King crab fritters, crunchy vegetables 46 €
-  Warm goat’s cheese, rosemary cream 18 €
- Fried squid 35 €
-  Fine courgette flower fritters 19 €
- Nice-style stuffed vegetables 19 €

The Fishes

-  Locally sea bass cooked how you like it 52 €
-  Large prawns, spring onions and chilli 64 €
- Tuna steak with pepper sauce 43 €
- Sole meunière (cooked in lightly browned butter with lemon juice and parsley) or grilled 80 €
-  Grilled Canadian lobster 85 €

The Truffles *(uncinatum)*

-   Scrambled truffles 46 €
-  Truffle macaroni 48 €

The Pasta

- Creamy linguini pasta with Canadian lobster 48 €
-  Penne with fresh tomato, chilli and mozzarella 25 €

The Meats

-  Grain-fed farmhouse chicken stuffed with foie gras *(for 2 persons / a 50-minute wait should be expected)* 75 €
-  Chop of veal *(for 2 persons)* 79 €
- Rack of lamb and its garnish 42 €
-  Chateaubriand 86 €
-  Beef fillet
- Béarnaise sauce 48 €
- Pepper sauce 48 €
- Rossini style 56 €
-  Black Angus thin rib steak 700 gr *(for 2 persons)* 98 €

Side Dishes

-  Macaroni pasta with truffles 24 €
-   Niçoise Ratatouille 15 €
-   Potato purée with truffles 24 €

 Our handcrafted dishes are made from fresh, unprocessed produce

All beef used in dishes on this menu are of from France, except for the Black Angus USA. Veal is from France. The tuna present in this menu is fresh Albacore tuna. Proof of origin certificates available. Menu starting on 19th April 2017. List of allergenic products available.

The Desserts

 White chocolate mousse and raspberry	14 €
 Fresh mango, sorbet and apricot coulis	15 €
Candied chestnuts, chestnut ice cream chestnut cream with whipped cream	15 €
Super tiramisu	14 €
 Seasonal fresh fruits	16 €
 Morello cherry sorbet with Kirsch, liqueur cherry	15 €
Ice cream and sorbet	5 € <i>the scoop</i>
Ice cream: Bulgarian yoghurt, vanilla, coffee Dutch windmill cookie (speculos), chocolate salted-butter caramel, pistachio, chestnuts, coconut Sorbet: raspberry, strawberry, lemon, mango	



HÔTEL BARRIÈRE
LE MAJESTIC
CANNES



LES TABLES
BARRIÈRE

