Les Formules du Chef Marc Salichon

Daily starter + main course	38.00€
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Daily main + dessert 38.00 €

Daily starter + main course + dessert 45.00 €

AU RYTHME DES SAISONS – Daily suggestions based upon the market's products

Daily	Starter	18.00€
Daily	Special	28.00€
Daily	Dessert	14.00€



Net prices Instagram @peskabylaterrasse

Starters

La Dorade	23.00€
Cannes' sea bream carpaccio with passion fruit, pickled	vegetables, crispy lace biscuit
Le Saumon Scottish salmon gravlax with fennel, dill whipped cream	23.00 € and blinis
Le Thon Asian-style red tuna tartare, lightly spiced guacamole	25.00€

Salad

La Burrata	50g 125g	17.00€ 22.00€
Burrata, multicolored tomatoes, olive cream and b	-	
La Caesar Caesar Salad with crispy free-range chicken		24.00€

Meat

Le Boeuf 32.00€ Charolais beef tagliata, arugula salad with parmesan shavings, garlic and parsley baby roasted potatoes

Le Cheeseburger 36.00€ Cheeseburger (180g) with Tome cheese, barbecue sauce and ranch dressing, french fries

Fish

Le Cabillaud 32.00€ Shredded saffron cod, celery root mousseline with coconut milk, glazed vegetables



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Le Loup

34.00€

34.00€

Pan-seared Cannes' sea bass fillet, eggplant caviar, caramelized southern vegetables with basil, pissaladière juice

L'Espadon

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

Pasta

Les Rigatoni

24.00€ Truffle rigatoni with baby spinach leaves, freshly grated parmesan

Side Dish

0	Fries	6.00€
0	Baby lettuces salad with olive oil and lemon	6.00€
0	Southern vegetables with basil	7.00€
0	Multicolored cherry tomatoes, olive oil and balsamic vinegar	7.00€
0	Garlic and parsley sautéed baby potatoes	7.00€
0	Panisse fries	€ 00.8



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Children Menu

• Rigatoni with ham

- Sea bass fillet or minced steak
- o Side dish: caramelized southern vegetables, french fries or rice

25.00€

10.00€

Artisanal ice cream (vanilla, strawberry or chocolate)

Cheese

Affinés Truffles Saint-Marcellin (cow's milk – origin: Isère)

Desserts

L'Ananas Candied pineapple carpaccio with spices, coconut sorbet	12.00€`
La Panna Cotta Red fruit panna cotta	12.00€
Le Chocolat* Chocolate and caramel tart, custard	14.00€
La Framboise* Raspberry dessert, Bavarian vanilla cream, red fruit coulis	14.00€

* Desserts made by le Chef pâtissier Patrick Mesiano

Vegetarian dishes

Meat origins : Beef : France // Poultry : France



Net prices

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