

# BELROSE

A LA CARTE

Thierry Thiercelin

**SUMMER VEGETABLES** 36  
ALL TASTES OF NICE AND ITS PURLIEUS  
REFLECTED IN A SALAD « NISSA LA BELLA »

**ROYAL SPINY LOBSTER FROM THE MEDITERRANEAN**  
TOMATOES, FRESH ALMONDS AND MARINATED ZUCCHINI

**KNIFE SEA SHELL AND SUMMER TRUFFELS\*** 49  
WITH CRUSTY VIOLET ARTICHOCKES, MOZZARELLA

**DUCK FOIE GRAS AND SOLE** 44  
MELTED TO A GARLIC SEASONED TERRINE ON SPINACH

**RED MULLET AND OCTOPUS ROC** 39  
MELLOW SANDWICH, MEAT OF SPIDER CRAB WITH PARSLEY,  
BREAD & CEREALS

**SEABASS AND SARDINE** 48  
RATATOUILLE AND AUBERGINE-RISOTTO

**CAPON-FISH FROM THE MEDITERRANEAN** 46  
PESTO SOUP AND SLICES OF IBERCO HAM

**BLUE LOBSTER AND SEAWATER SPAGHETTIS** 57  
REALY SIMPLE

« Some products you will find several times in the menu.  
This is to present you the whole taste of the actual  
season"»

« Depending on the daily market situation, it might be  
possible that several products will change. The Maître  
d'hôtel will inform you about every changing. »

\*SUMMER TRUFFELS /tuber Aestivum

A SUMMER PURELY SOUTHERN

NEAT AND MEDITERRANEAN

**SIMMENTALER BEEF** 50  
PANFRIED FILET, AUBERGINES, MANGEL, CHANTERELLES  
AND ARTICHOCKES « DOLCE-FORTE »

**BLACK PORK FROM THE BIGORRE** 46  
COTE, BLACK PUDDING AND COLONATA BACON, GARLIC &  
FRESH OIGNONS, POTATOES "L'ILE DE BATZ"

**LAMB FROM THE SISTERON** 49  
GRILLED CHOPS, ROASTED SADDLE TOMATO TERRINE WITH LEMON,  
WHITE BEANS AND OLIVES

**CHEESE** 20  
MATURED BY ROBERT BEDOT, MAITRE FROMAGER AND FRIEND

**WHITE PEACHES & WOOD STRAWBERRIES** 20  
NEAT AND NATURALLY, NON COOKED, ALL SAPPY  
BISCUIT AND MINT ICE CREAM

**CREPE SUZETTE A L'ORANGE** 20  
WHERE ALL SUMMER FRUITS ARE ENTERTAINED  
FLAMED IN GRAND MARNIER IF YOU WANT

**BLUEBERRIES** 20  
IN THE HEART OF A SOUFFLE VERY RICH IN TASTE AND COLOUR

**APRICOTS & STRAWBERRIES** 20  
THE FRUITS BLENDED WITH RICE AND FINISHED AS A PIE

**ICE CREAM AND SORBETS** 18  
ALONG THE SEASON

**CHOCOLATE & CITRUS FRUITS** 20  
CREAMY AND CRUSTY, THE PLAY OF THE TEXTURE

**THE « GRANDS CRUS » OF CHOCOLATE** 24  
CHOCOLATE TO DIE FOR...

PRICES IN EURO, SERVICE AND TAXES INCLUDED

The origin of the veal is GERMANY