



CALADE



rooftop restaurant | nice

LUNCH MENU

SUMMER MENU

Suggestions

For lunch our Chef offers 2 specials, based on seasonal ingredients.

Main course Special 25€ - Pasta Special 22€

Salads

Chef's starter of the day

Prepared daily with seasonal ingredients
18€

Caprese

Colored tomatoes, Mozzarella di Bufala,
homemade pesto and Alziari olive oil
17€

Caesar

Romaine, chicken breast, cherry
tomatoes, parmesan cheese, croutons and
Caesar dressing
19€

Fraicheur

Arugula, melon, tomatoes confit, Parma
Ham, homemade pesto, parmesan cheese
18€

Mains

Charolais Beef Tartare

180 grams of handcut Charolais beef,
homemade French fries
21€

Seabass à la Plancha

Mashed potatoes with local pesto,
Mediterranean vierge dressing
30€

Prawn Risotto

Risotto Carnaroli, sauteed prawns,
aged parmesan cheese
24€

Beef Tenderloin

180 grams cooked to your liking, homemade
French fries, side of «Béarnaise» dressing
35€

Sides

Oven Roasted Breast of Chicken
6€

Sautéed Prawns
10€

Roasted Seasonal Vegetables
6€

Homemade French Fries
6€

Sandwiches

Salmon Bagel

Plain lightly toasted bagel, smoked salmon,
cream cheese, pickled onions
17€

Home Burger

180 grams beef patty, brioche bun,
tomatoes confit tapenade, grilled coppa,
smoked provola cheese
21€

Sweets

Calade Cafe Gourmand

Selection of homemade sweets
prepared daily by our pastry
chef
12€

Cheese Selection

Dried fruits
and mixed greens
12€

Galet Niçois

Chocolate mousse with
passion fruit filling
10€

Fruit Plate

Fresh seasonal sliced fruits
10€

Molten

« Barry » chocolate fondant cake,
vanilla ice cream
10€

Lemon Tart

Lemon sorbet
10€

Organic Ice Creams & Sorbets

Three Scoops
10€

After – Lunch

Espresso, Américan Coffee by Malongo	3,50€
Tea, Infusion by Ronnefeldt	4€
Double Espresso, Cappuccino, Latte	4,50€
Hot Chocolate	5€

Digestives

Cognac - Hennessy VSOP Fine de Cognac - 4 cl	14€
Armagnac - Clés des Ducs - VS - 4 cl	13€
Eaux de Vie - Calvados, Grappa - 4 cl	13€
Bailey's, Get 27, Amaretto Disaronno 4 - cl	12€

All prices include 10% and 20% TVA taxes
If you would like information on ingredients within our menu items in
relation to allergens or food intolerance, please ask a member of the team
Information about our meat sourcing is available in our restaurant .



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DINNER MENU

Starters

Bruschetta

Peppers fondue, fresh goat cheese, cured italian Bressaola ham, lightly toasted focaccia bread

16€

Caprese

Colored tomatoes, Mozzarella di Bufala, homemade pesto and Alziari olive oil

17€

Prawns Millefeuille

Lemongrass marinated prawns, Granny Smith apple, citron confit, orange and carrots purée

18€

Assiette Fraîcheur

Arugula salad, Charentais Cantaloupe, tomatoes confit, Parma ham, aged parmesan cheese, homemade pesto

18€

Crunchy Vegetables Salad

Carots, soy sprouts, peppers, fava beans, marinated in lemon and Herbes de Provence

15€

Vitello Tonato

Lightly seared veal served on a bed of aged parmesan crumble and Tonato sauce

16€

Mains

Salmon Bømlo

Seared salmon, ginger & carrot purée, sautéed seasonal vegetables, citrus beurre blanc

28€

Seabass à la Plancha

Mashed potatoes with homemade pesto, Méditerranéen vierge dressing

30€

Prawns Risotto

Risotto Carnaroli, sautéed prawns, aged Parmesan cheese

24€

Pasta of the Day

Chef's seasonal preparation according to the market

22€

Tuna

Lightly seared, crunchy vegetables seasoned with honey, soy and lemon dressing

26€

Beef Tenderloin

180 Grams cooked to your liking, homemade French fries, side of «Béarnaise» dressing

35€

Veal Steak

Crusted with Swiss chard, goat cheese stuffed zucchini blossom, vegetables pasta

32€

Farmed raised chicken

Roasted « Label Rouge » quality chicken, thyme and lemon jus, tagliatelle pasta with vegetables

25€

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Sautéed Prawns 10€

Roasted Seasonal Vegetables 6€

Homemade French Fries 6€

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