



CALADE



rooftop restaurant | nice

Starters

- Pan seared foie gras, gingerbread coated chestnuts and warm brioche 22  
- Traditional Provence « Pistou » soup, Italian coppa ham, seasonal vegetables 14   
- Thin crust pear, gorgonzola & walnut tart with endive salad 16   
- Sea bass ceviche marinated with fresh coriander, ginger, yuzu pearl and paprika chips 19  
- Fall salad, local figues, warm goat cheese, rosemary, pinenuts & honey vinaigrette 17   

Mains

- Provence Aioli, wild Cod, local vegetables and carrot mashpotato 24 
- Beef « Rossini » filet served with glazed carrots, homemade truffle mashed potato 39  
- Farm raised chicken ballotine with seasonal mushrooms, toasted parmesan risotto 28  
- Sea Bass filet « a la plancha », passion fruit and citrus vinaigrette, homemade mashed potato made with local olive oil from Alziari family 27  
- Overnight braised Lamb shank, Fall market vegetables 28 
- Fresh tagliatelle pasta served with an Octopus bolognaise 23   
- Vegetarian Arborio risotto with leeks and tomato confit 20 

Side Dishes

Roasted Seasonal Vegetables	6
Mashed Potato	6
Parmesan Risotto	10

Sweets

Calade Café Gourmand

A Selection of homemade sweets
Served with one shot of espresso



12

 Local aged and fresh goat
 Cheese duo, fig and violet jam
15

Le Galet Niçois
Coconut dacquoise, chocolate crémeux
and passion fruit filling 
12

Lemon tart meringue served with
Almond milk ice cream



9

Saffron crème brûlée 
9

Calade french toast served with lime Mascarpone and berries



Coffees, Teas & Digestives

Espresso, Malongo American Coffee	3,50
Ronnefeldt Tea or Infusions	4
Double Espresso, Coffee cream, 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.