

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



Lemon tart meringue served with
Almond milk ice cream

9



Le Galet Niçois
Coconut dacquoise, chocolate crèmeux
and passion fruit filling



12

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.