



CALADE



rooftop restaurant | nice

Cocktails, Drinks & Wines

Champagne Cocktails 17

Bellini	
Champagne Duval Leroy, A. Millat peach juice	
Rossini	
Champagne Duval Leroy, A. Millat strawberry juice	
Mimosa	
Champagne Duval Leroy, A. Millat orange juice	

Classic Cocktails 15

Américano	
Campari, Martini Rouge, Perrier	
Blu Lagoon	
Vodka, Blue Curaçao, fresh lemon juice	
Balalaïka	
Vodka Eristoff, Cointreau, fresh lemon juice	
Tom Collins	
Gordon's Gin, sugar syrup, fresh lemon juice, Perrier	
Cuba Libre	
Havana Club 7-year-old rum, Coca Cola, fresh lime juice	

Aperitifs 8

Martini Blanc, Rouge, Dry, Campari, Apérol (6 cl)	
Porto Cruz (6 cl)	
Ricard (4 cl)	
Pastis de Nice (4cl)	

Beers

- Bottled beers (33cl)	
Socca beer from Nice	8
Corona	8
- Draught Beer	
1664 – 25 cl / 50cl	6 / 10

Soft drinks

Mineral water, still or sparkling	
Perrier- 33cl, Evian – 50 cl	5
Badoit – 1 L, Evian – 1 L	7
Sodas – 33cl	6
Coca Cola, Coke Zero	
Ice Tea, tonic, ginger ale	
Sprite, Bitter Venezio	
A. Millat fruit juices – 33 cl	7
Orange, Apple, Pineapple	

Champagne

	Glass	Bottle (75 cl)
Champagne Duval Leroy	16	75
Champagne Duval Leroy Rosé		95
Moet et Chandon, brut		125
Mumm Cordon Rouge		95
Mumm Rosé	20	115
Veuve Clicquot		125
Dom Pérignon		320

Whites

« S » de Sumeire, Vin de Pays de Méditerranée	7	30
Croix de Basson – ORGANIC - AOC Côtes de Provence	11	40
Château Coussin, AOP Côtes de Pce, Pce		42
Terre de Berne, Château de Berne, AOP Côtes de Pce	12	44
Domaine de Toasc, AOP Bellet, Provence	14	58
Château Foncreuse, AOP Cassis, Provence		60
Patrice Moreux, AOP Sancerre, Loire	14	54
Domaine Bellenand, AOC Pouilly-Fuissé, Bourgogne		60
Domaine de Colombier, AOC Chablis, Bourgogne	13	52
« Château Ma Passion » AOP Monbazillac, Moelleux	12	49

Rosés

« S » de Sumeire, Vin de Pays de Méditerranée	7	30
Château Coussin, AOP Côtes de Pce, Pce		44
Terre de Berne, Château de Berne AOP Côtes de Pce	12	44
Croix de Basson – ORGANIC - AOC Côtes de Provence	11	40
Domaine de Toasc, AOP Bellet, Provence	14	58
Château Virant, AOC Coteaux D'Aix en Provence		34

Reds

« S » de Sumeire, Vin de Pays de Méditerranée	7	30
Château Coussin AOP Côtes de Provence, Provence		42
Terre de Berne, Château de Berne, AOP Côte de Pce	12	44
Croix de Basson – ORGANIC - AOC Côtes de Provence	11	40
Domaine de Toasc, AOP Bellet, Provence	14	60
Patrice Moreux AOP Sancerre, Loire	14	54
Château Yon St-Christophe, AOC Saint-Emilion, Bdx	12	52
Château Croix St-Figeac, AOC Saint Emilion, Gd Cru, Bdx		85



Kids Menu

MAIN COURSE + DESSERT + DRINK

14€


Course of your choice:

Chicken Nuggets - Fish of the day - Beef Steak














Served with : Vegetables, Mashed potato, pasta

Dessert: 1 scoop of ice cream













Drink : Syrup of your choice:
mint, grenadine, strawberry



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.