

**Nice Matin Restaurant Menu:**

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**DINNER**

Hors d'Oeuvres

Panisses  
Leeks Vinaigrette  
Cucumbers, Yogurt & Mint  
Roasted Beets & Chevre

Sardine Farci  
Grilled Merguez  
Petits Legumes Farcis  
Poached Mussels, Rouille

Casserole of Salt Cod & Tomatoes  
Chicken Liver Pate with Orange Gelee  
Hummus with harissa & olive oil

**PLATS DE JOUR**

**MONDAY**

Aioli Monstre  
this celebratory dish from Nice features aioli,  
with salt cod, shrimp, roasted meats & vegetables

**TUESDAY**

Braised Rabbit Ravioli  
ragout of vegetables, butter & parmesan

**WEDNESDAY**

Chef's Choice

**THURSDAY**

Rack of Lamb  
stuffed tomato a la Nicoise

**FRIDAY**

Rouget in Bouillabaisse Broth  
fennel puree, vermicelli & rouille

**SATURDAY**

Roast Tenderloin of Beef  
creamy potato gratin

**SUNDAY**

Loin of Pork  
stuffed with figs, apples, garlic & onions

## SIDES

Crisp Fried Onion Rings, Pommes Frites  
Escarole in garlic & oil, Creamy Polenta  
Semolina Gratin, Ratatouille Nicoise  
Fresh Beans & Parmesan

### Appetizers

PISTOU Nicoise vegetable soup with pesto  
Veloute OF MUSSELS sweet peas & tarragon  
SQUASH BLOSSOM BEIGNETS  
FENNEL CURED Mackerel  
grapefruit & cracked white pepper  
PISSALADIERE  
Nicoise pizza w/ caramelized onions, olives & anchovies  
Shrimp Sauteed in Garlic & Oil  
with Italian long hot peppers  
FAVA BEAN TORTELLONI  
parmesan & butter  
ROASTED Portobello Mushroom  
creamy polenta, grilled radicchio & balsamic onions  
Grilled Sweetbreads with rosemary aioli,  
ragout of green lentils & merguez sausage  
Stuffed Baby Artichokes  
in garlic & olive oil broth  
Petite Salad NICOISE  
olive oil poached tuna & raw vegetables  
SALAD OF BITTER GREENS  
oranges, almonds & sweet balsamic  
Frisee Salad  
roquefort cheese, pears & walnuts

### Entrees

ROAST CHICKEN  
oyster mushrooms, buttered leeks, semolina gratin  
DUCK MAGRET  
warm cress salad with confit leg, roasted fingerlings,  
croutons & horseradish vinaigrette  
POTATO GNOCCHI  
with lobster, cream & peas  
ROAST CODFISH  
ratatouille nicoise & anchoaide  
SOLE "MILANESE"  
arugula salad with fennel, oranges, onions & olives  
GRILLED SALMON  
eggplant puree, zucchini pesto & tabouleh  
GRILLED SEA BASS  
artichokes stewed in olive oil, pomme puree  
Daube of Beef Short Ribs  
celery root puree, chickpea fries

VEAL ESCALOPES

Swiss chard braised with garlic & lemon

LAMB RAVIOLI flavored with orange & sage

GRILLED ROSEMARY RUBBED LEG OF LAMB

ragout of flageolet beans with rosemary aioli

STEAK FRITES

aged black angus strip with bearnaise

FIVE NAPKIN BURGER

sauteed onions, comte cheese, aioli & frites

18% Gratuity added to parties of 6 or more