

Les Pieds dans l'eau

Les formules

ONLY FOR LUNCH / SERVED WITH A GLASS OF WINE AND A COFFEE

LE CRU € 21

- Kale salad
+
Ceviche of the day
or
Bistro style beef tartare 150g
or
Roll and sashimi of the day

TAGLIATA STEAK € 24

- Starter or gaspacho of the day
+
Tagliata Côte d'Azur
tomato, roquette, Parmesan
or
Tagliata Riviera
artichokes, roquette, Parmesan
or
Tagliata Croisette
asparagus, sundried tomatoes, pinenuts,
roquette, Parmesan

BURGER

- Classic € 26 / Cheese € 28 / Bacon Cheese € 30
OUR GROUND BEEF RECIPES :
Flame Grilled
Grass fed ground beef & its American sauce
or
Chimichurri
Grass fed ground beef & its chimichurri sauce
or
Truffle
Grass fed ground beef &
its truffle & Parmesan sauce

BUDDHA BOWL € 24

- Quinoa salad,
cucumber, fresh avocado,
cherry tomatoes
+
Chicken breast
or
Marinated fresh tuna, ginger.

Raw Bar

- Tartare de boeuf Angus beef tartare, classic sauce 19
Tartare de thon Tuna, guacamole & pomegranate 24
Ceviche de lubina Sea bass ceviche, habanero, lime, coriander 24

Leaf Bar

- Signature Kale salad Kale, avocado, Parmesan, lemon zests 22
Insalata Caprese Tomatoes, burrata di bufala 22
Caesar salad Romaine salad, chicken breast, crispy bacon 24

Sushi

- 8 pieces 4 maki inspiration, 4 california & riviera roll 18
12 pieces 4 maki inspiration, 8 salmon, avocado and tuna roll 26
18 pieces 3 sashimi, thon, salmon, sea bream 40
4 california & riviera roll
8 salmon, avocado and tuna roll
3 nigiri, tuna, shrimp, salmon
40 pieces 6 sashimi, tuna, salmon, sea bream 75
8 salmon, avocado and tuna roll
8 spicy tuna roll
8 maki inspiration
6 avocado maki
4 nigiri, tuna, sea bream, salmon, shrimp

Rioplatense

- Grass-fed Argentinian Angus beef
Filete miñón Baby fillet, 200g 38
Bife de Lomo Fillet, 300g 49

Creekstone Farms

- 150 days corn-fed American Black Angus beef
Denver cut Aloyau bavette, 250g 33
Rib eye Centre cut "Entrecôte", 350g 59
Petite tender Filet mignon, 200g 49
Center cut Tenderloin Fillet, 300g 74

Black Market by Dangers Valley

- 270 days grain-fed Australian Black Angus beef
Rib eye L'entrecôte, 300g 69
Certified Japanese Kobe beef
900 days grain-fed full blood A5 Tajima-Gyu
エンペラーカット Emperor's cut, 100g (200g minimum) 110 / 100g
White Label burger Kobe & Angus burger, artisanal bun, secret sauce 35

Van Drie

- Dutch milk-fed veal
Kalf haas Fillet, our favorite, 300g 39

French farm chicken, Free-range

- Suprême Chicken breast, 250g 27

Pasta & fish

- Linguine alle vongole Homemade linguine, clams, persillade 24
Loup "à l'italienne" Seabass fillet, cherry tomatoes, Taggiasche olives 29
Calamarata Lobster, cherry tomatoes 49

Delicious mashed potatoes

- La classique Our signature mashed potatoes 8
Au jus de viande Gravys & Guérande salt 9
Jalapeño Mild jalapeño pepper 9
Backyard BBQ Smoked barbecue sauce 9
Crema di tartufi bianchi White truffle cream 16
Tartufo fresco Fresh truffle 19

Tempuras

- Frites French fries 7
Corn Fries Corn fries 7
Onion rings A side dish that we love 7
Frites à la truffe French fries, truffle, Parmesan 11

5 a day

- Sucrine Salad, olive oil & lemon juice dressing 7
Zucchini Roasted "violon" zucchini, lime 9
Verdura Candied seasonal vegetables 10
Asperges Grilled green asparagus 14