



Riviera Brunch Menu

Soupes & Salades

Soupe au Pistou | 12 (GF, V)

A fragrant Provençal vegetable soup enriched with a fresh basil and garlic herb oil

Salade Niçoise | 26 (GF, DF, P)

An elegant coastal classic featuring seared Ahi tuna, crisp vegetables, and traditional Mediterranean garnishes

Burrata et Tomates | 23 (GF, V)

Creamy burrata cheese paired with heirloom tomatoes, fresh basil, and a drizzle of premium olive oil

Salade Riviera au Jardin | 20 (GF, V)

Wild arugula, shaved fennel, seared artichokes, fried capers, parmesan and tarragon dressing

La Mer (Raw Bar)

The Seafood Platter | 99 (Select Four · Serves 2-4) or 149 (Select Six · Serves 4-6) (GF, DF, P)

The ocean's finest bounty, chilled and served with classic accompaniments

Options: Fresh Shucked Oysters, Jumbo Shrimp Cocktail, Scallops on the Half Shell, PEI Mussels, Salmon Carpaccio, or Chilled Lobster Tail

Artisanal Caviar (choice of Kaviari or Petrossian) | MP (P)

The ultimate indulgence, served with traditional potato blinis, chives, and shaved egg

Le Brunch (Mains)

Brioche French Toast | 24 (V)

Thick-cut pain de mie in a golden cereal crunch, topped with macerated berries and whipped mascarpone cream

Ratatouille Shakshuka | 26 (GF, DF, V)

A garden-fresh medley of Mediterranean vegetables simmered into a spicy tomato base with poached eggs and garlic toast

Egg Benedict | 32

Your choice of hanger steak, salmon gravlax, or buttered lobster atop poached eggs and velvety hollandaise

Maine Lobster Roll | 43 (P)

Tender Maine lobster tossed in a light lemon-herb aioli, served on a toasted brioche roll with hand-cut fries

The Wagyu Beef Burger | 37

An ultra-premium patty with caramelized onion, Gruyère, and secret sauce on a toasted bun with crisp homemade fries

Poulet Rôti au Jus | 33 (GF)

Succulent roasted chicken served alongside roasted potatoes and tender baby green lettuces

Saffron Salmon | 37 (GF, P)

Precision sous-vide salmon accented by aromatic saffron fennel, charred asparagus, and a blood orange reduction

Grilled Steak Frites | 39 (GF, DF)

Tender, flame-grilled Flannery Beef hanger steak served with a heap of crispy hand-cut fries and house-made chimichurri

Accompagnements

The Bread Basket | 12 (V)

A golden assortment of buttery croissants, pain au chocolat, and crusty baguette served with Nutella and preserves

Applewood Smoked Bacon | 12 (GF, DF)

Thick-cut, applewood-smoked, and crisped to order

Crispy Herb Potatoes | 12 (GF, DF)

Herb-tossed and roasted until shattered-glass crispy

Homemade French Fries | 14 (GF, DF, VG)

Hand-cut and double-fried for the perfect golden crunch (Add truffle +\$16)

Eggs Your Way | 8 (GF, DF, V)

Two farm-fresh eggs prepared exactly how you like them



GF Gluten-Free | DF Dairy-Free | P Pescatarian | V Vegetarian | VG Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. A service charge of 20% will be added to party of 6 and above.

Thank you for dining with us and supporting our team members.



Le Déjeuner

Lunch menu

Pour la Table / To share

Pain | 12 (V)

Artisanal bread baked daily — warm focaccia, fougasse, baguette, and za'atar roll

Fromages Artisanaux | 45 (V)

A curated selection of French cheeses

Huîtres (half dozen) | 26 (GF, DF, P)

Pristine chilled oysters, bright and briny, with a nuanced mignonette

Caviar 1oz choice of Petrossian | 245 or **Kaviari** | 190 (P)

Sustainably sourced pearls with a silky, buttery finish with accompaniments and blinis

Pour Commencer / To Start

Soupe au Pistou | 22 (GF, V)

A Provençal harvest of vegetables, gently simmered and finished with fragrant basil pistou and olive oil

Supions | 24 (DF, P)

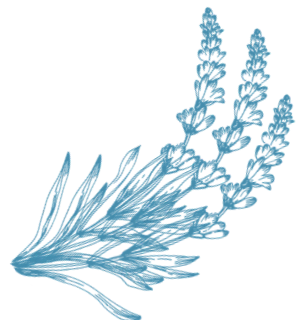
Tender, pan-sautéed calamari vibrant with fresh lemon, savory garlic, parsley, red bell pepper confit

Artichauts Grillés | 26 (GF, DF, V)

Flame-kissed artichoke hearts with a bright, zesty remoulade

Salade Niçoise | 34 (GF, DF, P)

Seared tuna with fresh vegetables, soft egg and olives, a Riviera classic





Laitue | 24 (GF, DF, V)

Tender butter lettuce and crisp Persian cucumber in champagne shallot vinaigrette
Add at your choice : roasted breast chicken, soft-boiled eggs,
shaved comte cheese \$15

Avocado Tartine | 16 (V)

Creamy avocado on toasted levain topped with crisp radishes, heirloom tomatoes and espelette

Gravlax Tartine | 16 (P)

House cured salmon over "our special Boursin cream cheese", finished with pickled onions,
Meyer lemon, and zest

Pour continuer / To continue

Moules Marinières | 25 (P)

Plump mussels steamed in a white wine and garlic broth, served with
toasted garlic bread

Wagyu Beef Burger | 37

A luxurious, melt-in-your-mouth Wagyu patty served with golden
French fries

Loup de mer | 52 (GF, P)

Mediterranean Sea bass filet with charred baby leeks, velvety whipped
potatoes and sauce vierge

Filet au poivre | 64

Beef tenderloin fillet with hot golden homemade frites and green peppercorn sauce

Pan Bagnat | 25 (DF, P)

The ultimate Niçois sandwich, layered with tuna conserva,
Persian cucumbers, and hard-boiled eggs



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Le Dîner

Dinner menu

Pour la Table / To share

Pain | 12 (V)

Artisanal breads baked daily — warm focaccia, fougasse, baguette, and za'atar roll

Fromages Artisanaux | 45 (V)

A curated selection of French cheeses

Caviar 1oz choice of Petrossian | 245 **or Kaviari** | 190 (P)

Sustainably sourced pearls with a silky, buttery finish
with accompaniments and blinis

Huîtres (half dozen) | 26 (GF, DF, P)

Pristine chilled oysters, bright and briny, with a nuanced mignonette

Pour Commencer / To start

Soupe au Pistou | 22 (GF, V)

A Provençal harvest of vegetables, gently simmered and finished
with fragrant basil pistou and olive oil

Supions | 24 (DF, P)

Tender, pan-sautéed calamari vibrant with fresh lemon, savory garlic,
red bell pepper confit

Carpaccio de Bar | 34 (GF, DF, P)

Silken sea bass seasoning with Cara Cara orange, Vinaigrette,
finger lime pearls and pink peppercorn

Artichauts Grillés | 26 (GF, DF, V)

Flame-kissed artichoke hearts with a bright, zesty remoulade

Salade Niçoise | 34 (GF, DF, P)

Seared tuna with fresh vegetables, soft egg and olives - a riviera classic

Laitue | 24 (GF, DF, VG)

Tender butter lettuce and crisp Persian cucumber
in champagne shallot vinaigrette





Pour Continuer / To continue

Rigatoni au Ragoût de Boeuf | 38 (DF)

Rigatoni in rich wine and tomato ragout with tender, slow-braised beef chuck roll and herbs

Gigli aux Truffes | 57 (V)

Fluted Gigli pasta coated in indulgent white wine, cream with fresh shaved black truffles

Crevettes grillées | 62 (GF, DF, P)

Flame charred jumbo prawns over a fresh Mediterranean fennel and orange salad

Petits Farcis | 45

Traditional Nice style vegetables stuffed with a savory blend of beef, veal and pork with rice pilaf

Ratatouille et Polenta | 37 (GF, DF, VG)

Summer vegetables slowly cooked and served in a crisp golden polenta bowl

Loup de Mer | 52 (GF, P)

Mediterranean Sea bass filet with charred baby leeks, velvety whipped potatoes, and sauce vierge

Filet au poivre | 64

Beef tenderloin fillet with hot golden homemade frites and green peppercorn sauce

Sur la braise / on the charcoal 2/3 persons

Comes with choice of smash potatoes, whipped potatoes or fries, salad and sauces

Tomahawk (32oz) | 255

Whole Mediterranean Sea bass | 165



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Le Déjeuner



PRIX FIXE MENU

2 COURSES \$37 / 3 COURSES \$42

Pour Commencer / To start

Select one

Soupe au Pistou (GF, V)

A Provençal harvest of vegetables, gently simmered and finished with fragrant basil pistou and olive oil

Artichauts Grillés (GF, DF, V)

Flame-kissed artichoke hearts with a bright, zesty remoulade

Gravlax Tartine (P)

House-cured salmon over whipped cream cheese, finished with sharp pickled onions and fresh herbs

Avocado Tartine (V)

Creamy avocado on toasted levain topped with crisp radishes, heirloom tomatoes, and a hint of espelette

Pour continuer / To continue

Select one

Moules Marinières (P)

Plump mussels steamed in a white wine and garlic broth, served with toasted garlic bread for dipping

Pan Bagnat (DF, P)

The ultimate Niçois sandwich, layered with tuna conserva, Persian cucumbers, and hard-boiled eggs

Salade Niçoise (GF, DF, P)

An elegant coastal classic featuring seared Ahi tuna, crisp vegetables, and traditional Mediterranean garnishes

Wagyu Beef Burger | +8

A luxurious, melt-in-your-mouth Wagyu patty served with golden homemade fries

Pour terminer / To finish

Select one

Citrus givrés (GF, DF, VG)

A refreshing duo of artisan lemon and blood orange sorbets encased in frozen citrus shells
A bright, zesty contrast of sweet and tart with a velvety smooth finish

Crème brûlée à la lavande (DF, V)

A refined Provençal twist on the classic silky egg custard infused with organic dried lavender, topped with a shatteringly crisp caramelized sugar crust



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Les Desserts

Dessert menu



Pour Terminer

Citrus Givrés | 19 (GF, DF, VG)

A refreshing duo of artisan lemon and blood orange sorbets encased in frozen citrus shells

A bright, zesty contrast of sweet and tart with a velvety smooth finish

Crème Brûlée à la Lavande | 19 (GF, V)

A refined Provencal twist on the classic

Silky egg custard infused with organic dried lavender, topped with a shatteringly crisp caramelized sugar crust

Tarte Fine Aux Pommes | 20 (V)

Thinly sliced apples arranged over a buttery, crisp puff pastry, lightly glazed and served with a quenelle of vanilla bean gelato

Pavlova aux Fruits Exotiques | 22 (GF, V)

Crisp meringue shell set upon a vibrant raspberry coulis, filled with kiwi compote and finished with a light, airy passionfruit mousse

Profiteroles | 25 (V)

Delicate choux pastry filled with vanilla bean gelato, finished tableside with a decadent pour of warm 63% dark Altara chocolate

Cafés & Thés

Espresso | 6

Cortado | 8

Cappuccino | 10

Latte | 10

Americano | 6

Palais des Thés Tea | 8

Digestifs (1.5 oz)

Louis XIII | 450

Remy Martin XO | 45

Zacapa 23 | 22

Chartreuse | 25

Yamazaki 12 | 40

Amaro Nonino | 18

Sauternes

Chateau D'Yquem 2019 - 375ml | 495

*A Signature Menu created and crafted by **Chef Eric Cuénin**
and by Executive **Chef Stanley Suchy***

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Happy Hour

Monday - Friday | 3 to 6 PM

Pour la Table

Pain | 8 (V)

Artisanal breads baked daily — warm focaccia, fougasse, baguette, and za'atar roll

Fleurs de Courgettes | 14 (V)

Crisped blossoms stuffed with herb-whipped ricotta over a vibrant bell pepper confit

Huîtres (3) | 12 (GF, DF, P)

Pristine chilled oysters, bright and briny, with a nuanced mignonette

Petits Plats

Supions | 16 (DF, P)

Tender, pan-sautéed calamari vibrant with fresh lemon, savory garlic, and finely chopped parsley

Artichauts Grillés | 16 (GF, DF, V)

Flame-kissed artichoke hearts with a bright, zesty remoulade

Carpaccio de Bar | 20 (GF, DF, P)

Silken wild sea bass, bright citrus zest, pomegranate, and extra virgin olive oil

Tartare de Boeuf | 22 (GF, DF)

Hand-cut prime beef, delicately seasoned with piquant capers, shallots, and olive oil

Accompagnements

Frites | 10 (GF, DF, VG)

Golden fries, crisp and addictive

Truffle enhancement +\$8

Ratatouille | 12 (GF, DF, VG)

Slow-cooked Provençal confit of eggplant, zucchini, and peppers

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and by Executive **Chef Stanley Suchy***

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Kids Menu

For children under 12

Fruits Frais | 10 (GF, DF, VG)

A simple, colorful bowl of fresh seasonal fruit and berries.

Les Pâtes | 12 (V)

Freshly made semolina pasta served with your choice of sweet French butter and parmesan, or a mild tomato coulis.

Le Petit Burger | 18

Juicy junior Wagyu beef patty with mild melted cheese on a toasted brioche roll, served with hand-cut French fries.

Nuggets de Poulet | 16

Crispy all-natural chicken breast tenders served with golden hand-cut French fries.



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Signature Cocktails

Premium Cocktails

J'adore | 23

Casamigos Blanco, rosemary and honey syrup,
Combiar Peach, lime

Rafa | 23

Woodinville Bourbon, Campari, La Quintinye rouge, lemon

Azur | 24

Nouaison Gin, La Quintinye blanc, basil foam, basil
leaf, lime

Beverly Star | 23

Ketel One, Chinola, lime, passion fruit and citrus foam,

Bardot | 23

Nolets Gin, La Quintinye Blanc, Yellow Chartreuse

Gustavia | 24

Bulleit Bourbon, Combiar Apricot, peach, lemon

Golden Riviera | 25

Hennessy VS, Thym liqueur, peach, lemon

La Plage | 23

Union Mezcal washed with pineapple and coconut

House Classics | 21

French Negroni

Nouaison Gin, La Quintinye rouge, orange bitters

Mint to Espresso

Pegasus Vodka, Minty, Tia Maria liqueur, espresso

Margarita

Volcan blanco, Combiar Orange, lime, agave

Pisco Sour

Pisco Control, lime, sugar, egg white or fee foam

Sazerac

Sagamore Rye, Combiar Absinthe, Peychaud's bitters

Beer Selection

Blendobeer Lager | 12

Blendobeer I.P.A | 12

Blendobeer Pale Ale | 12

Mocktails

Ume Spritz | 14

Aplós Ease, plum, grapefruit, white tea, sea buckthorn

Rhapsody Negroni | 14

Aplós Ease, mandora orange, bitter quassia,
oakwood

Chérie | 14

Aplós Arise, dragon fruit, kiwi, black tea, lemon verbena,
sarawak peppercorn

Non-Alcoholic Beverages (No refills)

Premium Selections

Coca-Cola | 7

Sprite | 7

Red Bull | 8

Red Bull Sugarfree | 8

Red Bull White Peach | 8

Juice | 7

Mixers & Essentials

Tonic Water | 7

Soda Water | 7

Ginger Beer | 7

Ginger Ale | 7

Diet Coke | 7



All prices subject to applicable taxes and service charges.



By the glass

Domaine Passy Le Clou Chablis 2022 - Vin blanc | 18
Domaine Naudet Sancerre 2024 - Vin blanc | 22
Château Bel-Air Cadillac Côtes de Bordeaux 2019 - Vin rouge | 19
Maison Saint Vivant Bourgogne 2021 - Vin rouge | 22
Whispering Angel - Vin rosé | 18
Veuve Clicquot - Champagne Brut | 23
Veuve Clicquot - Champagne Rosé | 27
Ruinart Blanc de Blancs - Champagne Brut | 32

Champagnes

75 cl 150 cl 300 cl

Champagne Brut

Veuve Clicquot	130		
Ruinart Blancs de Blancs	180		
Dom Pérignon 2015	575		
Dom Pérignon 2012		1,800	5,750
Armand de Brignac	575		
Louis Roederer Cristal 2016	650		
Louis Roederer Cristal 2012		1,500	
Krug « Grande Cuvée »	525		

Champagne Rosé

Billecart-Salmon	235		
Dom Perignon Rosé 2009	950	3,000	





Vins Rosés (75 cl)

Provence

Whispering Angel | 80

Minuty «Or et Rosé » | 110

Minuty 281 | 180

Château des Clans-Garrus | 270

Vins Blancs (75 cl)

Bourgogne

Domaine Passy Le Clou Chablis 2022 / 2023 | 80

Domaine Aegerter “Fourchaumes” Premier Cru Chablis 2021 | 125

Maison Saint Vivant Côte de Nuits 2022 | 85

Domaine Jean Chartron “Héritage Cistercien” Premier Cru Saint-Aubin 2023 | 210

Domaine Fernand & Laurent Pillot Chassagne-Montrachet 2022 | 250

Domaine Jean Chartron Puligny-Montrachet 2023 | 270

Domaine Gaunoux “La Goutte d’Or” Premier Cru Meursault 2018 | 350

Domaine Matrot Grand Cru Corton Charlemagne 2022 | 950

Loire

Domaine Naudet Sancerre 2024 | 85

Domaine Chavet “Clos de Jentonnes” Menetou-Salon 2021 | 120

Baron de L “Ladoucette” Pouilly-Fumé 2019 | 190

Didier Dagueneau “Silex” Pouilly-Fumé 2022 | 430

Rhône

Domaine Père Caboché Châteauneuf-du-Pape 2023 | 110

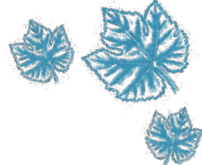
Bordeaux

Clémentin de Pape Clément Pessac-Léognan | 135



Vintages are subject to change. Our wines and champagnes may contain sulphite.
Prices in dollars. Service included.

Vins Rouges (75 cl)



Bordeaux

Château Bel-Air Cadillac Côtes de Bordeaux 2019 | 80
Château Condat Saint-Émilion 2022 | 95
Château Trianon Grand Cru Saint-Émilion 2015 | 125
Château La Gaffelière Premier Grand Cru Classé | 280 Saint-Émilion 2010
Château L'Évêché Pomerol 2021 | 110
Château Lafleur Saint-Jean Pomerol 2018 | 290
Château Haut-Brion Premier Grand Cru Classé Pessac-Léognan 2011 | 1,300

Médoc

Château Lagrange « Les Fiefs » Saint-Julien 2012 | 115
Echo de Lynch-Bages Pauillac 2018 | 165
Château Lascombes Margaux 2009 | 275
Château Pontet-Canet Pauillac 2019 | 350
Château Montrose Saint-Estèphe 2016 | 480
Château Mouton Rothschild Premier Grand Cru Classé Pauillac 2015 | 1,750

Bourgogne

Maison Saint Vivant Côte de Nuits 2021 | 85
Maison Saint Vivant “Les Cailles” Premier Cru Nuits-Saint-Georges 2022 | 215
Domaine Clavelier Gevrey-Chambertin 2022 | 240
Domaine Aegerter Grand Cru Charmes-Chambertin 2020 | 750
Château de Saint-Romain “Le Clos des Boucherottes” Premier Cru Pommard 2020 | 180

Rhône

Domaine Père Caboché “Elizabeth Chambellan” Châteauneuf-du-Pape 2022 | 125

Provence

Château La Rouvière Bandol 2017 | 140

Vins Doux (37.5 cl)

Bordeaux

Château d'Yquem Supérieur Grand Cru Classé Sauternes 2019 | 490

