



# Riviera Brunch Menu

\$75 per guest | \$55 for children under 12  
(+ tax)

## To Share with the Table

A communal spread of Mediterranean flavors and artisanal bakes

### The Bread Basket <sup>(V)</sup>

An assortment of buttery croissants, pain au chocolat, and crusty baguette served with Nutella, preserves, and farm butter

### Socca <sup>(GF, DF, P)</sup>

Traditional Niçoise chickpea crêpes served with roasted bell pepper dip and olive tapenade

### Pissaladière <sup>(DF, P)</sup>

Savory Provencal tart topped with caramelized onions, anchovies, and Kalamata olives

### House-Cured Gravlax <sup>(P)</sup>

Silky, delicate salmon paired with warm blinis and zesty crème fraîche

### Melon Salad <sup>(GF, DF, VG)</sup>

A refreshing trio of seasonal melons tossed with fresh forest berries

## Main Selections

Please select one

### Brioche French Toast <sup>(V)</sup>

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

### Filet Mignon & Eggs <sup>(GF, DF)</sup>

Succulent grass-fed steak paired with eggs your way and duck fat roasted Yukon potatoes

### Sea Bass Ceviche <sup>(GF, DF, P)</sup>

Bright, citrus-cured bass balanced with seasonal fruits and house-made Kennebec chips

### The Wagyu Burger

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

### Lobster Omelet <sup>(GF, P)</sup>

Tender Maine lobster folded into fluffy eggs with roasted tomatoes and seasoned potatoes

### Egg Benedict

Your choice of filet mignon, silk salmon, or buttered lobster a top poached eggs and velvety hollandaise

### Saffron Salmon <sup>(GF, DF, P)</sup>

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

### Ratatouille Shakshuka <sup>(GF, DF, V)</sup>

Mediterranean vegetables simmered in a spicy tomato base with poached eggs and garlic

### Garbanzo Power Salad <sup>(GF, DF)</sup>

Protein-packed chickpeas, avocado, and sumac vinaigrette with choice of chicken, salmon, or steak

### Truffle Croque-Monsieur

A decadent French classic of toasted sourdough, melted Gruyère, and jambon de Paris, elevated with a rich truffle béchamel

## From the Raw & Beyond

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

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

Options: Oysters, Ceviche, Shrimp Cocktail, Scallops, Mussels, Salmon Tartare, or Lobster Tail

**Artisanal Caviar (choice of Kaviari or Petrossian)** | MP <sup>(P)</sup>

Served with traditional potato blinis, chives, and shaved egg

## Accompaniments

**Avocado Toast** | 16 <sup>(DF, VG)</sup>

Smashed Hass avocado on toasted artisan bread with a hint of citrus

**Homemade Fries** | 14 <sup>(GF, DF, VG)</sup>

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

**Bacon** | 12 <sup>(GF, DF)</sup>

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

**Crispy Potatoes** | 12 <sup>(GF, DF)</sup>

Herb-tossed and roasted until shattered-glass crispy

**Eggs Your Way** | 8 <sup>(GF, DF, V)</sup>

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

### **Pain** | 9 (V)

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

### **Socca** | 14 (GF, DF, P)

Niçoise chickpea crêpe, lightly crisped, served with roasted bell pepper dip and olive tapenade

### **Huîtres (half dozen)** | 26 (GF, DF, P)

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

## Pour Commencer

### **Soupe au Pistou** | 12 (GF, V)

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

### **Pissaladière** | 12 (DF, P)

Classic Mediterranean tart layered with slow-melted onions, anchovies, and Niçoise olives

### **Tartare de Boeuf** | 28 (GF, DF)

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

### **Artichauts Grillés** | 22 (GF, DF, V)

Flame-kissed artichoke hearts with a bright, zesty remoulade

### **Fleurs de Courgettes** | 18 (V)

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

## Salades

### **Chicken Salad** | 24

Roasted chicken tossed with sweet Medjool dates, crunchy walnuts, and feta over vibrant baby greens

### **Salade Niçoise** | 26 (GF, DF, P)

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

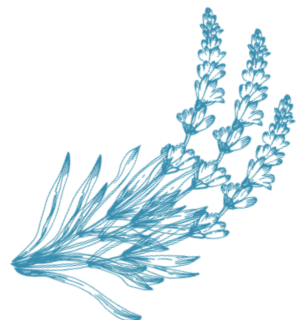
### **Garbanzo Bean Salad** | 20 (GF, DF, V)

A protein packed medley of chickpeas and fresh herbs

Add Grilled Chicken, Grilled Salmon, Gravlax, or Prosciutto | 12

### **Burrata et Tomates** | 23 (GF, V)

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





## Tartines & Sandwiches

*Served with a side of baby greens salad*

**Avocado Tartine** | 16 (VG)

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

**Prosciutto Tartine** | 18

Salty ribbons of Prosciutto di Parma over a savory marinated bean purée with shaved parmesan and cornichons

**Gravlax Tartine** | 16 (P)

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

**Pan Bagnat** | 25 (DF, P)

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

**Truffle Croque-Monsieur** | 52

A decadent French classic of toasted sourdough, melted Gruyère, and jambon de Paris, elevated with a rich truffle béchamel

## From the Stove

**Pasta of the Day** | 25

Chef's daily inspiration featuring fresh seasonal ingredients and house-made artisanal pasta

**Moules Marinières** | 25 (P)

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

**Wagyu Beef Burger** | 37

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

**Poulet Rôti au Jus** | 33 (GF, DF)

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

**Grilled Salmon** | 37 (GF, DF, P)

Perfectly seared salmon fillet accompanied by aromatic saffron fennel and charred asparagus

**Grilled Steak Frites** | 39 (GF, DF)

Tender, flame grilled hanger steak served with a heap of crispy homemade French fries and béarnaise sauce

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

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# Le Dîner

Dinner menu

## Pour la Table

**Pain** | 12 (V)

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

**Socca** | 18 (GF, DF, P)

Niçoise chickpea crêpe, lightly crisped, served with roasted bell pepper dip and olive tapenade

**Pissaladière** | 24 (DF, P)

Classic Mediterranean tart layered with slow-melted onions, anchovies, and Niçoise olives

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

Sustainably sourced pearls with a silky, buttery finish accompanied by blinis and accoutrements

**Huîtres (half dozen)** | 26 (GF, DF, P)

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

## Pour Commencer

**Soupe au Pistou** | 22 (GF, V)

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

**Tartare de Boeuf** | 36 (GF, DF)

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

**Poulpe Grillé** | 36 (GF, DF, P)

Mediterranean octopus, slow-cooked then charred over open flame, tender within and drizzled with mint foam

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

Silken sea bass with Blood and Cara Cara orange, preserved lemon, and pink peppercorn

**Artichauts Grillés** | 26 (GF, DF, V)

Flame-kissed artichoke hearts with a bright, zesty remoulade

**Fleurs de Courgettes** | 24 (V)

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

## Salades

**Salade de Pois Chiches** | 26 (GF, DF, VG)

Creamy chickpeas, ripe avocado, and cherry tomatoes tossed in a mustard–sumac vinaigrette

**Burrata et Tomates** | 32 (GF, V)

Cool, creamy burrata with tomato tartare, pistachio, and aged balsamic

**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





## Pâtes

**Made in house daily.**

**Rigatoni aux Aubergines** | 36 (V)

Tender eggplant in slow-simmered house marinara with smoked mozzarella

**Gigli aux Truffes** | 57 (V)

Lily-shaped gigli pasta in luxurious beurre blanc with fresh black truffles

**Spaghettini au Homard** | 69 (P)

Poached lobster folded into spaghettini with a rich, velvety lobster bisque

## La Suite

**Pavé de Saumon Grillé** | 49 (GF, P)

Crisp-skin salmon with saffron-scented fennel, wood charred asparagus and blood orange sauce

**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

**Poitrine de Poulet** | 43

Slow-roasted Mary's chicken airline with a walnut & herb crust, tomato confit and arugula salad, crisp potatoes

**Filet Mignon** | 78

Seared prime Creekstone filet mignon with hot golden fries and green peppercorn sauce

**Loup de Mer** | 52 (GF, P)

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

## Pour Accompagner

**Purée de Pommes de Terre** | 16 (GF, V)

Velvety whipped potatoes, rich with French butter

**Asperges Grillées** | 16 (GF, DF, VG)

Wood charred asparagus seasoned with sea salt and a bright finish of lemon zest

**Frites** | 16 (GF, DF, VG)

Golden homemade fries, crisp and addictive

*Truffle enhancement +\$16*

**Ratatouille** | 18 (GF, DF, VG)

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

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

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



## Pour Terminer

### **Citron Givré** | 17 (GF, DF, VG)

Artisan lemon sorbet served in a frozen lemon shell  
A zesty, velvety palate cleanser

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

Silky lavender infused egg custard with a crisp caramelized sugar crust

### **Tarte Fine Aux Pommes** | 20 (V)

Thinly sliced apples on buttery puff pastry, served with vanilla bean gelato

### **Tarte Tropézienne** | 22 (V)

Sugar-dusted brioche filled with orange blossom diplomat cream  
A Riviera classic

### **Profiteroles** | 25 (V)

Choux pastry filled with vanilla bean gelato, finished tableside with warm 63% dark Altara chocolate

## Cafés & Thés

**Espresso** | 6

**Cortado** | 8

**Cappuccino** | 10

**Latte** | 10

**Americano** | 6

**Mariage Frères Tea** | 8

## Digestifs (1.5 oz)

**Louis XIII** | 450

**Remy Martin XO** | 45

**Zacapa 23** | 28

**Chartreuse** | 18

**Yamazaki 12** | 42

**Amaro Nonino** | 18

## Sauternes

**Chateau D'Yquem 2019** - 375ml | 495



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## Signature Cocktails

### Premium Cocktails

**Divin** | 23

Casamigos Tequila, lime, orange, grapefruit, agave, jalapeño, salt rim

**Celavi** | 23

Woodford Reserve Bourbon, raspberry, blackberry, lemon, honey, mint leaf

**Azur** | 23

Kettle one Vodka, baby basil, lime, sugar, egg white or free foam

**Bienvenue** | 23

Chopin Vodka, lemon, sugar, ginger beer, Hellfire

**Le BarDot** | 23

Veuve Clicquot Champagne, Chambord, Hendricks, raspberry, sugar

**Bisou** | 23

Tanqueray Gin No Ten, tonic, chamomile, cucumber, juniper, edible flower

**Oui** | 21

Hennessy VSOP, Combiér Liqueur d'Orange, lemon, sugar

**La Plage** | 22

Bozal Mezcal, Yellow Chartreuse, passion fruit liquor, lime

**French Connection** | 23

Remy Martin XO, Amaretto, banana liquor

### House Classics | 21

Espresso Martini, Moscow Mule, Hugo Spritz, Aperol Spritz, Sazerac, Negroni, Old Fashioned, Last Word, Pornstar Martini

## Beer Selection

**Double IPA** | 15

**La Parisienne Blonde** | 12

**Aval Rosé Cider** | 11

## Mocktails

**Citricure** | 14

Seed dip, lime, lemon, mint, sugar, cucumber, ginger beer

**Rhapsody** | 14

Seed dip, raspberries, lemon, mint, sugar, egg white or free foam

## Non-Alcoholic Beverages

**Coca-Cola** | 7

**Diet Coke** | 7

**Sprite** | 7

**Ginger Ale** | 7

**Ginger Beer** | 7

**Red Bull** | 8

**Juice** | 7 (No refills)

**Tonic Water** | 7

**Soda Water** | 7





## 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

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

### Champagne Rosé

|                               |     |       |  |
|-------------------------------|-----|-------|--|
| <b>Billecart-Salmon</b>       | 235 |       |  |
| <b>Dom Perignon Rosé 2009</b> | 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

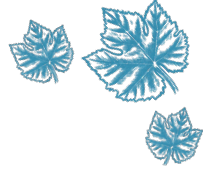
Domaine Père Caboche Châteauneuf-du-Pape 2023 | 110

### Bordeaux

Clémentin de Pape Clément Pessac-Léognan | 135



# 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 Saint-Émilion 2010 | 280
- 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

