



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 Kaviar 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 | 14 (V)

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

Fromages Artisanaux | \$7 per serving (V)

A curated selection of French cheeses, from delicate alpine profiles to robust finishes, with nuts, dry fruits and crostini

Huîtres (half dozen) | 26 (GF, DF, P)

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

Caviar 1oz choice of Petrossian Tsar Imperial Ossetra | 210 **or Tsar Imperial Kaluga** | 255

Sustainably sourced pearls with a silky, butter 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, red bell pepper confit.

Artichauts Grillés | 22 (GF, DF, V)

Flame-kissed artichoke hearts with a bright, zesty remoulade

Fleurs de Courgettes Farcies et Croustillantes | 26

Zucchini blossom flowers stuffed with a delicate Goat cheese cream & Oregano herbs, Tempura Style, Piquillos Bell Pepper Coulis and Basil Oil.

Salade Niçoise | 34 (GF, DF, P)

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





Pour Commencer / To Start

Laitue | 24 (GF, DF, V)

Tender butter lettuce and crisp Persian cucumber in champagne shallot vinaigrette
Add you choice of: roasted breast chicken, soft-boiled egg, shaved comté 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 filet with crispy homemade fries and green peppercorn sauce

Sandwich Pain Bagnat au Thon | 25 (P)

Classic and authentic tuna sandwich with persian cucumbers, hard-boiled eggs, black olives nested in a pillowy bread

Ratatouille de légumes et Polenta | 33 (GF, DF, VG)

Summer vegetables slowly cooked with golden corn polenta fries

Rigate au Ragoût de Boeuf | 38 (DF)

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



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Le Dîner

Dinner menu

Pour la Table / To Share

Pain | 14 (V)

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

Fromages Artisanaux | \$7 per serving (V)

A curated selection of French cheeses, from delicate alpine profiles to robust finishes, with nuts, dry fruits and crostini

Caviar 1oz choice of Petrossian Tsar Imperial Ossetra | 210 **or Tsar Imperial Kaluga** | 255

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

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Pour Commencer / To Start

Soupe au Pistou | 22 (GF, V)

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Supions | 24 (DF, P)

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

Carpaccio de Bar | 32 (GF, DF, P)

Silken sea bass seasoned with Cara Cara orange vinaigrette, finger lime pearls and cilantro

Artichauts Grillés | 25 (GF, DF, V)

Flame-kissed artichoke hearts with a bright, zesty remoulade

Fleurs de Courgettes Farcies et Croustillantes | 26

Zucchini blossom flowers stuffed with a delicate Goat cheese cream & Oregano herbs, Tempura Style, Piquillos Bell Pepper Coulis and Basil Oil.

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

French Classic “Escargots” | 33

Delicate tomatoes and herbs concassées, light garlic butter and toast of white bread





Pour Continuer / To Continue

Rigate au Ragoût de Boeuf | 38 (DF)

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

Gigli aux Truffes | 57 (V)

Fluted Gigli pasta coated in a aromatic summer truffle flavored sauce

Crevettes Grillées | 62 (GF, DF, P)

Flame-charred jumbo prawns with its crunchy fresh fennel and orange salad

Petits Farcis Méditerranéens | 45

Classic and traditional stuffed vegetables with a savory blend of braised beef and chicken legs confit from the city of Nice

Ratatouille de légumes et Polenta | 33 (GF, DF, VG)

Summer vegetables slowly cooked with golden corn polenta 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 filet served with crispy homemade fries and green peppercorn sauce

Sur la Braise / On the Charcoal ^{2/3} persons

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

T- Bone (32oz) | 255

Whole Mediterranean Seabass | 165



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Les Desserts

Dessert menu



Pour Terminer

Citrus Givrés et Madeleines | 19 (GF, DF, VG)

A refreshing duo of artisan lemon and blood orange sorbets encased in frozen citrus shells and served with delicate Madeleines

Crème Brûlée à la Lavande et biscuits “langue de chat” | 19 (GF, V)

A refined Provencal twist on the classic
Silky egg custard infused with organic dried lavender, caramelized sugar crust and served with “cat tongue biscuits”

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)

Crunchy low cooked meringue shell set upon a vibrant raspberry coulis, filled with mango, passion fruit and ginger compote

Profiteroles | 25 (V)

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

Mousse au Chocolat | 21

Airy and creamy dark chocolate mousse 65% cacao, crunchy chocolate chips, grilled peaches and toasted pistachios

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



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Champagnes and Sparkling

Crémant de Bourgogne Domaine des Chambris - Light and Crisp	18
Champagne Veuve Clicquot Brut	26
Champagne Veuve Clicquot Brut Rosé	28
Champagne Deutz Brut - French Elegance, Fine Bubbles	30
Champagne Ruinart Blanc de Blancs - Radiant and Refined	38

Rosés

Domaine Petit Aubréguières "Mistral" 2025 - Provence - Rosé	16
Whispering Angel - Provence - Rosé	18

Vins Blancs / White

Primula 2025 - Val de Loire - Sauvignon Blanc	17
Domaine de Biéville 2023 - Chablis - Chardonnay	23
Domaine Hubert Brochard 2025 - Sancerre - Sauvignon Blanc	24
Domaine Jean Chartron 2022 - Bourgogne Rully - Chardonnay	25
Schloss Vollrads 2023 - Vallée du Rhin - Riesling	19

Vins Rouges / Red

Jacques Charlet "La Sarriette" 2021 - Rhone - Syrah/Grenache	17
La Grange des Combes 2013 - Syrah/Grenache/Mourvèdre	18
Domaine des Homs "Paul" 2020 - Languedoc - Syrah	21
Marchand Tawse - Joie de Vigne 2024 - Bourgogne - Pinot/Gamay	24
Chateau Pierre 1er 2022 - St-Emilion - Bordeaux - Merlot/CabFranc	23
Chateau Roch-Milon 2021 - Pauillac - Bordeaux - Cab Sauv Blend	25

Champagnes & Effervescents

75 cl 150 cl

Vin Effervescent

Crémant de Bourgogne - Domaine des Chambris	80
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Champagnes

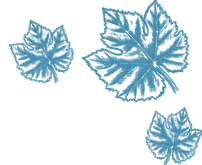
Veuve Clicquot Brut	125
Deutz Brut	140
Ruinart Blanc de Blancs	180
Krug « Grande Cuvée »	525
Dom Pérignon 2015	575
Louis Roederer Cristal 2012	575
Louis Roederer Cristal 2016	625 1,100

Champagnes Rosé

Veuve Clicquot Rosé	180
Billecart-Salmon Rosé	235
Dom Pérignon Rosé 2009	950



La Cave — Prestige



Servi au Coravin — 3 oz / 5 oz / bottle

Vins Blancs

Domaine Aegerter Chablis 1er Cru “Fourchaumes” 2021	23 / 34 / 145
Chiselled and saline — Chablis with real depth	
Domaine Belargus Gaudrets 2022 - Savennières - Loire	27 / 40 / 195
Chenin with texture and a honeyed edge	
Jean Chartron - Saint-Aubin 1er Cru 2023	28 / 41 / 210
Precise white Burgundy, cut with citrus	
Bouchard - Meursault	30 / 44 / 225
Golden and nutty, classic Côte de Beaune	

Vins Rouges

Chateau Giscours La Sirène de Giscours 2019 - Margaux	23 / 32 / 145
Cab dominant with dark fruits and fresh velvety structure.	
Domaine de Ferrand 2008 - Saint-Émilion	24 / 34 / 175
Mature Right Bank — cedar, tobacco, soft fruit	
Pommard 1er Cru “Clos des Boucherottes” 2020- Bourgogne	25 / 38 / 180
Earthy and firm, built on dark Pinot fruit	
Chateau Pichon Baron Les Griffons 2019 - Pauillac	27 / 40 / 195
Cassis and graphite — Pauillac in miniature	

Champagne Rosé

Billecart-Salmon Rosé	32 / 48 / 235
Delicate, red-fruited, endlessly drinkable	

Vins Doux

Rivesaltes 1927	35 (2 oz)
99 years old - fig, walnut, caramel	



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Vins Rosés (75 cl)



Provence

Domaine Petit Aubréguières "Mistral" 2025	75
Whispering Angel	85
Minuty 281 - 2023	180
Domaine Ott - 2022	270

Vins Blancs (75 cl)

Bourgogne

Domaine de Biéville Chablis 2023	95
Domaine Jean Chartron Rully 2022	120
Domaine Marchand Tawse Bourgogne Blanc 2023	125
Domaine Aegerter "Fourchaumes" 1er Cru Chablis 2021	145
Bouchard - Meursault	225
Domaine Jean Chartron "Héritage Cistercien" 1er 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" 1er Cru Meursault 2018	350
Domaine Matrot Corton Charlemagne Grand Cru 2022	950

Loire

Un Voyage dans les Vignes - Primula 2025	70
Domaine Hubert Brochard 2025 - Sancerre	90
Baron de "Ladoucette" 2019 - Pouilly-Fumé	190
Domaine Belargus Gaudrets 2022 - Savennières	195
Didier Dagueneau "Silex" 2022 - Pouilly-Fumé	430

Rhône & Rhin

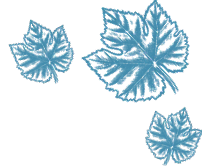
Schloss Vollrads Riesling 2023 - Vallée du Rhin	85
Domaine Père Caboché Châteauneuf-du-Pape 2023	110

Bordeaux

Clémentin de Pape Clément 2020 - Pessac-Léognan	135
Château Pontac Monplaisir 2021 - Pessac-Léognan	150



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Vins Rouges (75 cl)

Bordeaux

Chateau Pierre 1er 2022 - Saint-Émilion	95
Château L'Évêché 2021 - Pomerol	110
Chateau Roch-Milon 2021 - Pauillac	115
Château Pontac Monplaisir 2019 - Pessac-Léognan	155
Domaine de Ferrand 2008 - Saint-Émilion	175
Château La Gaffelière Grand Cru Classé 2010 - Saint-Émilion	280
Château Lafleur Saint-Jean 2018 - Pomerol	290
Château Haut-Brion Grand Cru Classé 2011 - Pessac-Léognan	1,300

Médoc

Les Fiefs de Lagrange 2012 - Saint-Julien	115
La Sirene de Giscours 2019 - Margaux	145
Echo de Lynch-Bages 2018 - Pauillac	165
Château Giscours 2019 - Margaux	240
Château Lascombes 2009 - Margaux	275
Château Pontet-Canet 2019 - Pauillac	350
Château Montrose 2016 - Saint-Estèphe	480
Château Mouton Rothschild Grand Cru Classé 2015 - Pauillac	1,750

Bourgogne

Marchand Tawse - Joie de Vigne 2024	100
Marchand Tawse - Côte de Nuits Villages 2022	165
"Clos des Boucherottes" Premier Cru Pommard 2020	180
Maison Saint Vivant "Les Cailles" 1er Cru 2022 - Nuits-Saint-Georges	215
Domaine Clavelier - Gevrey-Chambertin 2022	240
Domaine Aegerter - Charmes-Chambertin Grand Cru 2020	750

Rhône

Jacques Charlet "La Sarriette" 2021 - Cotes du Rhone	75
Domaine La Ville Rouge "Inspiration" 2024 - Crozes-Hermitage	105
Domaine Père Caboché "Elizabeth Chambellan" 2022 - Châteauneuf-du-Pape	130

Languedoc & Provence

La Grange des Combes 2013 - Saint-Chinian	80
Domaine des Homs "Paul" 2020 - Minervois	85
Château La Rouvière 2017 - Bandol	140

Vins Doux (37,5 cl)

Bordeaux

Château d'Yquem, 1er Cru Supérieur 2019 - Sauternes	495
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