



*An exceptional moment in time*

## *A word from the Chef*

"Through this menu, we wanted to tell you of the South, our sea and our seasons.

Thank you for taking the time to savour this moment at restaurant Le Siècle".

The Chef and the restaurant team

Restaurant opening times:  
from 12pm to 2pm  
then  
from 7pm to 10pm



## *Starters*

### **Promenade Niçoise**

26€

Organic salad with red tuna, eggs, artichokes in oil, crunchy vegetables, anchovies, Taggiasca olives and basil

### **Burrata and sweet figs**

19 €

Creamy burrata, heirloom tomatoes, fresh figs, raspberries, Parma ham, pesto and balsamic reduction

### **Caesar of The Siècle**

23 €

Romaine lettuce, breaded chicken, crispy bacon, eggs, anchovies, cherry tomatoes, red onions, croutons, parmesan and Caesar sauce

### **Soup from the coast**

21 €

Fish soup, garlic croutons, grated cheese, rouille and lemon

### **Gravlax cameo**

26 €

Cured and marinated salmon, red cabbage, herb cream, guacamole, salmon eggs, lime, combawa and chimichurri sauce

## *Signature starter*

### **Homemade Foie gras**

Brioche with dried fruit, exotic fruit condiment, redcurrants, ginger macaroon and lime zest

28 €

## Mains

### **Charolais beef fillet**

49€

Grilled, seasonal vegetables en persillade, green pepper sauce, french fries

### **Duck and figs in harmony**

32€

Duck breast, figs with thyme, creamy mashed potatoes, red fruit sauce

### **Chicken ballotine with mushrooms**

29 €

Slow cooked, parmesan cream, truffle mashed potatoes, pan-fried mushrooms

### **Burger “1842”**

29 €

Sesame brioche bun, 180gr Charolais steak, mature cheddar, red onion compote, chips and barbecue sauce

### **Crispy pork belly**

32 €

48-hour slow cooked, potato mille-feuille, pepper caviar with basil

## Signature Mains

### **Le Flambeur Châteaubriand**

Cognac flambé with pepper sauce  
(to share)

95 €

### **The Lobster Feast**

Whole lobster flambéed in Whiskey, fresh linguine, homemade bisque and lemony herbs (to share)

84 €

## Mains

### Sea bass

45€

Served with fragrant rice and seasonal vegetables

### Tataki from the Rising Sun

39€

Seared Saku red tuna tataki, soy and sesame marinade, pak choi with garlic, enoki mushrooms, wakame, ginger, coriander, wasabi and lime

### Aïoli Provençal

39€

Cod fillet, summer vegetables, homemade aioli and herb oil with lemon

### Linguine à la Vongole

27€

Fresh linguine, clams, white wine, garlic, parsley, lemon and a dash of chilli pepper

### Secret Garden risotto

19 €

Creamy Arborio rice with white wine, seasonal vegetables, Parmesan cheese and fresh herbs

## Business Formula

Dish of the day, 2 scoops of ice cream and coffee

Valid from 12 to 2pm excluding weekends and public holidays

19.50€

## Room Service

Supplement of €4 for drinks and €8 for dishes for room service



Vegetarian option

Net prices incl. VAT - Incl. tax and service

## Desserts

### Tropical Pavlova

14 €

Crunchy meringue, vanilla mascarpone chantilly, fresh mango, passion fruit, redcurrants, lime zest and vanilla ice cream

### Mokaya' dark chocolate crisp

13 €

Crunchy praline, dark chocolate mousse and red fruit coulis

### Chef's Crème brûlée

14 €

Caramelised sugar topped vanilla cream

### Fresh pineapple carpaccio

14 €

Coconut ice cream, grated coconut, lime zest, candied ginger, flaked almonds and fresh mint

### Our ice creams

#### 2 scoops

#### 3 scoops

Vanilla, chocolate, coffee, praline

10€

15€

### Our organic sorbets

Blackcurrent, lemon, blueberry, raspberry, strawberry, apricot

10€

15€

## Signature Dessert

### Flambéed Crepes Suzette

With Cointreau, orange segments and citrus butter, flambées minute

23€