

Antibes

bistro

DINNER MENU

Join us for Happy Hour from 5 to 7 Sunday to Thursday

APPETIZERS

Soup of the Day - 7

Beet & Goat Cheese - 9
beet sauce, crushed walnuts, herb salad

Truffle Roasted Asparagus - 9
assorted mushrooms, crème fraîche, parmesan crisp

Grilled Jumbo Shrimp - 11
avocado mousse, tomato compote, paprika oil

Grilled Octopus - 13
crushed chickpeas, spicy heirloom carrot salad

Smoked Fish Platter - 12
assorted smoked fish, crème fraîche,
caviar, dill fronds

Duck Pâté - 9
caramelized pears, balsamic, port reduction, herbs

Seared Foie Gras - 13
red wine onion marmalade, brioche, port reduction

Farmer's Cheese Ravioli - 10
butternut squash, pistachio, mache

Fromage - 11
selection of 3 cheeses and homemade confiture

Roquefort & Poached Pear Salad - 9
arugula, poached pear, toasted walnuts,
shallot mustard vinaigrette

ENTRÉES

Fresh Linguini - 17
Feta cheese, teardrop tomato,
pine nuts, herbs pesto

Wild Mushroom Risotto - 16
wilted spinach, roasted peppers,
truffle oil, aged parmesan

Broiled Branzino - 19
artichoke hearts purée, slow roasted tomatoes
yellow squash, haricot vert, baby arugula

Coriander Crusted Salmon - 19
celery root, grilled zucchini,
tomato confit, olive tapenade

Seared Tuna - 24
red pepper coulis, fingerling potatoes,
fava beans, cipollini onions, wilted spinach

Chicken under Brick - 18
Truffle Mashed Potatoes,
haricot verts, chicken jus

Guinness Braised Short Ribs - 22
potato gratin, wilted spinach,
braising reduction

Spicy Lamb Merguez - 24
israeli couscous, yellow squash,
roasted red peppers, artichoke hearts

Seared NY Strip - 23
potato purée, maitre d' butter, watercress

SIDES

Potato Gratin - 6
Truffle Mashed Potatoes - 5
Haricot Verts - 4
Grilled Asparagus - 5
Wilted Spinach - 4

DRINKS

Homemade Iced Tea - 4	Espresso/Double - 2.5/3.5
Lemonade - 4	Macchiato/Double - 3/4
Water - 2/6	Cappuccino - 3.5/4.5
Sparkling Water - 3/6	Café Latte - 3.5/4.5
Coke - 3	Americano Coffee - 3
Diet Coke - 3	Hot Chocolate - 4
Sprite - 3	Tea - 3.5