



RESTAURANT - BAR - TERRASSE

*Welcome to my world of flavors!*

*Sébastien Roux*

• MENU •

## CHEF'S SELECTION

### STARTER + MAIN COURSE + DESSERT 45

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*Including a glass of organic FMR IGP Méditerranée rosé wine or a glass of organic FMR AOP Côtes de Provence white wine and a hot drink*

Available from Monday to Saturday included, only for lunch

*Our set menus relate exclusively to the suggestions of the week and do not apply to the starters and main courses of our menu*

## STARTERS

### BLUE CRAB 26

from Mediterranean sea, watermelon confit, green chili vinaigrette

### TROUT 22

from Cians river, carpaccio, sesame, dill-green shiso coulis

### OCTOPUS 28

from Mediterranean sea, carpaccio, fennel, glasswort, honey-olive oil condiment

### BURRATA 25

from Saint-Laurent-du-Var, tomato gelée, cucumber tapenade

### EGG 21

from Vence, mimosa-style, marinated anchovies, zucchini, pine nuts

### SALAD 22

“Niçoise du Palais”, black olive tapenade, Alziari Pauline vintage olive oil, balsamic vinegar

## MAIN COURSES

### SEA BASS 38

from Cannes' bay, saffron flavoured, confit fennel with basil and anise

### SEA BREAM 34

from Cannes' bay, in a black bread crust, grilled zucchini, Pastis de Nice emulsion

### COD 32

confit, garlic cream, eggplants variation, parmesan emulsion

### GAMBAS 34

linguine, sautéed zucchini with garlic, grey prawns bisque

### POULTRY 34

free-range, pepper and tomato condiment, crusty black rice

### SIRLOIN 38

from Piedmont, chili marmelade, grilled butter lettuce, Padrón, coriander

## CHEESE COURSE

### **LOCAL CHEESE SELECTION 24**

served with marmelade, dried fruits, mesclun salad

## DESSERTS

### **VACHERIN 16**

apricots, lavender, vanilla meringue

### **CRÈME BRÛLÉE 14**

infused with basil, lemon marmelade

### **WATERMELON 15**

confit, raspberry gel, basil

### **COOKIE 16**

half-baked, salted butter caramel, vanilla ice cream

### **BRIOCHE 16**

caramelised, peach and rosemary chutney

### **COFFEE 16**

gourmet, selection of mignardises

### **ICE CREAM AND SORBETS 12**

variation of flavours



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