

Le Petit Bami



APPETIZERS

Heritage tomato salad tossed with Sumac spices and smoked garlic petals	13€
Avocado bruschetta, seabass carpaccio with citrus and pickled vegetables, young herbs	16€
Beef 'Tataki', Chinese cabbage salad, soy sprouts and thaï vinaigrette	19€
Roasted gambas, humus, chickpeas, 'socca' tuile and grilled bell peppers pesto <i>(supp. 3€)</i>	20€
Today's special appetizer	15€

ENTREES

Beef tagliata, summer vegetables 'vierge' vinaigrette and potato purée	21€
Linguini pasta and grilled squid, mild garlic cream and crispy chorizo	21€
Roasted seabass fillet, corn mousseline and pineapple 'vierge' vinaigrette	23€
Veal tartare 'au couteau', Niçois condiments, sweet potato fries and mixed greens	26€
Today's special entree	24€

DESSERTS

Housemade yoghurt, granola and Chef's toppings	12€
Black vanilla and coffee vacherin	13€
Citrus 'baba', artisanal lemon liquor, 'Timut' berries and lemon confit whipped cream	14€
Soufflé chocolate tartlet tossed with merlot salt, cocoa sorbet and nibs' tuile	15€
Today's special dessert	10€

Appetizer + Entree • 29€ / Entree + Dessert • 29€ / Appetizer + Entree + Dessert • 34€

All our meats are from France and EU

All our prices are nets