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# Starters

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## Burrata di Buffala (125g)

tomates cerises, basilic, oignons rouges, olives taggiasche  
26 €

## Le Jardin Niçois

Featuring tuna ventresca, organic egg, heirloom tomatoes, crisp green beans, spring onions, Taggiasca olives, sweet peppers, and Riviera-style vinaigrette  
26 €

## Caesar Salad with Free-Range Chicken

Crunchy romaine hearts, organic egg, aged Parmesan, red onions, crispy bacon and anchovy Caesar emulsion  
28 €

## Charolais Beef Tartare (180g)

Hand-cut to order with a minute knife, delicately seasoned with pistou and toasted flavors  
28 €

## Creamy Avocado Tartlet

With tangy grapefruit, prawns enhanced with toasted sesame, and bursts of citrus  
30 €

## Le Club Belrose – Chicken

Toasted bread, naturally cooked chicken breast, fresh tomatoes, organic egg, crisp lettuce, and grilled bacon / Served with pommes frites  
32 €

## Le Club Belrose – Smoked Salmon

Toasted bread, smoked salmon, fresh tomatoes, organic egg, crisp lettuce, and salmon roe Served with pommes frites  
32 €

## Lobster Roll Belrose

Lightly butter-toasted brioche bun, lobster shreds, bisque and lemon mayonnaise, fresh spring onions, and lemon caviar / Served with pommes frites lightly dusted with curry  
49€

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# Pasta

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## Fettuccine alla Caprese

Fettuccine sautéed in olive oil, baked cherry tomatoes, slivers of sweet garlic and fresh basil  
26 €

## Fettuccine al tartufo

Fettuccine in a smooth truffle sauce, light cream, Parmigiano Reggiano, truffle oil and wild arugula  
36 €

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## Pizza

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### Burrata e Pomodorini

Cherry tomatoes, mozzarella, creamy Burrata, fresh basil, arugula,  
Gassin olive oil  
24 €

### Pepperoni & Ricotta

Spicy Pepperoni, cherry tomatoes, mozzarella, creamy ricotta,  
roasted peppers and taggiasche olives  
26 €

### Tartufo e Funghi

Light truffle cream, summer truffle shavings, aged parmesan  
45 €

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## Fish

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### Octopus

Slow-cooked at low temperature, served over a lightly seared ratatouille, and topped  
with a gentle garlic-infused jus and bergamot olive oil  
€ 42

### Fish of the day "à la Provençale"

Roasted unilaterally served whole (approx. 600g). Accompanied by a cocotte of sun-  
kissed vegetables fragrant with Herbes de Provence and confit garlic.  
sauce vierge made from olive oil from Gassin, lemon juice, capers, fresh basil  
€69

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## Meat

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### Le Burger Belrose

Lightly toasted homemade brioche bun, 180g Charolais beef patty, aged Comté  
AOP, pickled red onions, heirloom tomato, young greens, and a mild tarragon  
mustard sauce, served with crispy pommes frites  
32 €

### Supreme of farm-raised chicken

Roasted with butter, crisp zucchini, creamy mashed potatoes  
and rosemary-infused jus  
38 €

### Charolais entrecôte steak 200gr

Seared in butter and fresh thyme, served with Delicatesse potatoes sautéed in  
wholegrain mustard, and finished with a velvety green peppercorn sauce  
48 €

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## Side dishes

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Pommes frites - 6 €

Ratatouille -12 €

Crispy fries finished with summer truffle oil- 16 €

Mixed salad, cherry tomatoes, red onion - 7 €