

# CHICANE DINNER MENU



## appetizers

- LOCAL OYSTERS ON THE HALF SHELL** lemon and pink peppercorn mignonette\* MP
- TUNA TARTAR** bush basil, fennel bulb and preserved lemon\* 19
- STEAK TARTAR** traditionnel garniture, potatoes gaufrette\* 19 / 25
- HOME MADE BURRATA** sea salt, olive oil and tomato marinated croutons 12
- VEGETABLES SALAD** young lettuces, soft cheese curd, shaved and roasted vegetable 13
- PARSLEY RISOTTO** burgundy escargot, elephant garlic and cantal 16
- CRISPY CALAMARI** salsa verde, fried herbs and lemon aioli 14
- POTATOES AND LEEKS SOUP** creme fraiche, chives 9
- WHOLE WHEAT RAVIOLI** tuscan kale, toasted pine nuts, tomato confit and quail egg 14
- MACARONI GRATIN** pancetta, Red kuri squash, black truffle jus 15 / 22

## entrees

- MUSSELS MARINIÈRES** white wine, shallots, french fries 19
- ATLANTIC COD** fried garlic, meyer lemon, broccoli, herbs jus 26
- BOUILLABAISSÉ** branzino and snapper braised in rich broth, mussels, clams, rouille 30
- TUNA A LA PLANCHA** crispy panisse, dried black olives and ratatouille jus 32
- ORGANIC CHICKEN** vegetable macedoine, pomme puree and natural jus 24
- LAMB SHOULDER NAVARIN** baby vegetables, pickled pearl onion, soft polenta 28
- HANGER STEAK** artichokes, green olives, cherry tomatoes confit, bone marrow 29

## riviera specialties

- RICE CROQUETTES** champignons 7
- TARTINE'S DU JOUR** served on a toasted baguette 7
- BARBAJUANS** warm pocket filled with swiss chard and soft ricotta 8
- PETITS FARCIS** zucchini, squash filled with sausage and rice 10
- PISSALADIÈRE** caramelized onion, nicoise olives and anchovies 10

## sides 7

- RATATOUILLE**
- HARICOTS VERTS**
- PANISSE**
- POMME FRITES**
- POMME PUREE**

## BRUNCH MENU

### cold

- LOCAL OYSTERS ON THE HALF SHELL** lemon and pink peppercorn mignonette **MP**  
**SMOKED SALMON CARPACCIO** cherry tomatoes, caper berries, cream cheese, bagel **17**  
**TUNA TARTAR** bush basil, fennel bulb and preserved lemon **19**  
**STEAK TARTAR** crisp potato leaf **19**  
**CHILLED CRAB** bell pepper, cucumber, piment d'espelet **18**  
**ASSIETTE DE 3 FROMAGES** **18**

### appetizers

- FRESH MOZZARELLA** tomato, aragula, artichokes, tomato vinaigrette **13**  
**FRISEE WITH CHIVES** salami, slow cooked egg, shallot dressing **14**  
**NICOISE** lettuce, potato, haricot vert, hard cooked egg, preserved tuna **20 / fresh tuna 29**  
**"JULIE ANN" CHICKEN** carrots, beets, green onions, mint, lime, match stick potatoes **15**

### juices\* 5

- ORANGE JUICE  
GRAPEFUIT JUICE

*\*Freshly squeezed*

### coffee and tea

- CAFE AMERICAIN 4  
ESPRESSO 4.5  
CAPPUCCINO 4.5  
CAFE AU LAIT 4.5  
TEA 4.5

## SATURDAYS AND SUNDAYS

### entrees

- VEGETABLE HASH** slow cooked eggs, basil **14**  
**EGGS "EN COCOTTE"** ratatouille, herbs and home fries **17**  
**OMELET "FORESTIERE"** mushrooms, brie cheese, herbs, spinach **15**  
**MORNING BISCUIT SANDWICH** turkey sausage, scrambled eggs, American cheese **13**  
**SLOW COOKED EGG** soft polenta with asparagus, mushroom, tomato confit **12**  
**MARYLAND CRAB CAKES** slow cooked eggs benedict, hollandaise **22**  
**ANGUS BURGER** brioche bun, horseradish cream, crispy onions, gruyere cheese **16**  
**"STEAK AND EGGS"** 2 eggs any style, hanger steak, hollandaise, pomme frites **21**

### sweets

- PATISSERIE** croissant, pain au chocolat, biscuits, jams and preserves **15**  
**STEEL CUT OATS BRULEE** brown sugar, dried fruit, Chantilly **9**  
**BRIOCHE FRENCH TOAST** fresh blueberries, kiwi-chartreuse jam **16**  
**CITRUS PANCAKES** fresh cheese, black tea preserved apricots **14**  
**YOGURT** granola and seasonal fruits **11**

### Sides

- BACON 8  
EGGS 8  
TURKEY SAUSAGE 8  
BAGEL 3.5  
TOAST 2.5