

PASSEDAT MENU

*AMUSE-BOUCHE

*SOUTHERN FISH IN CARAVAN

THE LUCIE PASSEDAT SEA BASS

*ROASTED FISH TOPPED WITH WILD FENNEL JUS

*SEA ANEMONE

*MY SEA GARDEN

MATURED CHEESES

*PRE-DESSERT

*DESSERT

*DELICACIES

270 €

* The asterisks arrange an Evolution menu at 220 € excluding beverage, available for lunch and dinner from Tuesday to Friday and for lunch on Saturday.

Our head sommelier can suggest a wine pairing excluding the aperitif at 325 € for the Evolution menu* and at 415 € for the Passedat menu.

The Passedat and Evolution menus are available for lunch until 1:30 PM and 9:30 PM for dinner.



le Petit Nice

PASSEDAT

SINCE 1917

SHALLOW WATERS

THE SEA ANEMONE

[from an ancient tradition, in two services,
breaded, in custard and in a light fritters.
A rare product to be discovered. For connoisseurs]
Provided by Dominique.

120 €

THE CARAVAN

[smoked southern fishes, as a nordic caravan,
bottarga and crispy morsels]
Provided by Georges.

110 €

SEA GARDEN

[a quintessence as a breath of iodine, slightly seasoned by samphire.
Strong rock taste]
Provided by the harvest of fishermen.

120 €

THE THREE FISHES

[sliced raw, extraction of organic vegetables, bergamot orange, ginger, horseradish]
Provided by Christian.

115 €

The "à la carte" menu is available for lunch until 1:45 PM and 9:45 PM for dinner.
Menu created in collaboration with my Chef, Sébastien Tantôt.



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PASSEDAT

SINCE 1917

DEEP SEAS

THE LUCIE PASSEDAT SEA BASS
[the cornerstone of my cooking,
my signature dish in honor to my grandmother]
Provided by Alain.

120 €

REFLECT OF THE CATCH AND CUTTLIFISH
[reduced cuttlefish jus, concentrate of mollusk,
crusty fish flesh, sea cucumber, gnocchi]
Provided by Kim.

115 €

ROCK LOBSTER
[a treasure of the Mediterranean sea, with its fine flesh,
a juice of fennel branches, pollen and fruits]
Provided by Véronique.

170 €

RED MULLET
[in three services, star anise broth.
It represents the sea, the rock, the Mediterranean]
Provided by Christine.

115 €

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SINCE 1917

ALL OF OUR DISHES MAY VARY ACCORDING TO THE CATCH
THE SERVICE OF THIS MENU DEPENDS ON
THE RARITY OF THE PRODUCTS.

NET PRICES, INCLUDING
TAXES AND SERVICE.

MY BOUILLE ABAISSE

AMUSE-BOUCHE

SHALLOW WATERS

Raw shellfish with girelles beignets,
extraction of girelles

DEEP SEAS

Fishes and crustaceans in a saffron broth

THE ABYSS

To reach the depths,
three fishes cooked whole,
fish soup with small crabs

DESSERT

DELICACIES

220€

Provided by Jean-Claude and Philippe "Stache".

Our head sommelier can suggest this menu with wine pairing excluding the aperitif.

325 €

By reservation only, the Bouille Abaisse menu is available for lunch until 1:30 PM and 9:30 PM for dinner.



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DISCOVER THE SEA

FOR THOSE WHO WOULD GET A DEEP BREATHE
AND DIVE INTO THE MEDITERRANEAN SEA,
WE OFFER A BEAUTIFUL TASTING MENU
IN TEN STAGES.

390 €

Our head sommelier can suggest this menu with wine pairing excluding the aperitif.

570 €

By reservation only, Discover the sea menu is available until 8:30 PM for dinner only.



le Petit Nice
PASSEDAT
SINCE 1917

For those who prefer the land to the sea

VEGETABLES AND JUICE EXTRACTIONS
[permaculture harvest according to the season]
Provided by Jean-Baptiste and our independent farmers.

125 €

MATURED CHEESES
[provided by Benoit Lemarié and Philippe Olivier]

37 €

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Menu created in collaboration with my Chef, Sébastien Tantôt.



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PASSEDAT
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COMING UP SLOWLY

EVANESCENT NOUGAT
[with almond milk, pistachios and honey]

37 €

RED FRUITS, BROUSSE DU ROVE CHEESE
[from our shepherd André Gouiran]

41 €

PUR COCOA CHERRY
[warm gold milk, local cereals]

39 €

This slow return to the surface must be planned before you dive in.

The “à la carte” menu is available for lunch until 1:45 PM and 9:45 PM for dinner.
Menu created in collaboration with my Chef, Sébastien Tantôt.



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PASSEDAT

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100th ANNIVERSARY MENU

AMUSE-BOUCHE

SOUTHERN FISH IN CARAVAN

ROASTED FISH TOPPED WITH A WILD FENNEL JUS

SEA ANEMONE

DESSERT

DELICACIES

120 €

Our head sommelier can suggest this menu with wine pairing excluding the aperitif.

180 €

This menu was created by the Chef for a quick service for lunch.
Available on weekdays until 1:30 PM, excluding Saturday and bank holidays.



le Petit Nice

PASSEDAT

SINCE 1917

THIS MENU IS SERVED
AT LUNCH ONLY
FROM TUESDAY TO FRIDAY.

OUR DISHES MAY VARY ACCORDING TO THE CATCH AND MARKET.
THE SERVICE OF THIS MENU DEPENDS ON
THE RARITY OF THE PRODUCTS.

NET PRICES, INCLUDING
TAXES AND SERVICE.