

LE COMPTOIR *de Nicole*

To share *à partager*

Croque monsieur (G) (M) (Md) (E)
Air dried bresaola, cheese sauce
630 Cal

Croque madame (G) (M) (Md) (E)
Air dried bresaola, cheese sauce, fried egg
710 Cal

Fresh burrata (M) (So2) (Vg)
Fresh burrata, three tomatoes & avocado puree
159 Cal

Moroccan aubergine (G) (M)
Olives & warm flat bread
389 Cal

Pan bagnat (F) (G) (M) (So2) (E) (Ce)
Our sharing version of the classic Niçoise Cuisine sandwich with homemade mini brioche buns
460 Cal

Tarte flambe (N) (G) (M)
Caramelized Onion, Crème Fraiche, Fromage Blanc, Nutmeg and Gruyere
296 cal

Burrata and Sun blushed Tomato (N) (G) (M)
345 cal

Starters *les entrées*



Niçoise salad (E) (F) (So2) (Ce)
baby gem, tomatoes, celery, onions, peppers, tuna, anchovies, olives & egg
230 Cal

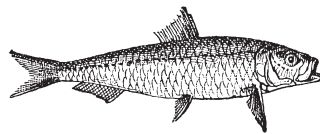
Crispy aniseed chicken (G) (So2) (E) (Md)
Karrage marination & aioli
380 Cal

Artichoke salad (Md) (M) (So2) (Vg)
Thinly sliced fresh artichokes, olive oil and shaved Parmesan cheese
365 Cal

Angus Beef Carpaccio (M) (Md) (G) (N)
Filo pastry, toasted pine seeds
362 Cal

Seabream crudo (F)
Thinly sliced local seabream, olive oil, lemon and avocado puree
279 Cal

Poached Chicken and Avocado Salad (So2) (L)
Classic vinaigrette, green beans, fèves, tarragon
299 Cal



Fish and Seafood *les poissons/crustacés*

Dover Sole
(F) (G) (So2) (M)
A la Meuniere or Grilled
1075 Cal

Loup de Nicole (F) (G)
Oven Baked Local Seabass, Fried Artichokes, Cherry Tomatoes
731 Cal

Chermoula Fried Prawns (M) (G) (C)
Garlic Baguette
801 Cal

Dorade a la Provençal
(F) (So2)
Seabream, garlic, tomato, capers & olives
586 Cal

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Meats *les viandes*

Cote du Boeuf (M) (E) (So2)
Long Fed Australian Angus Ribeye 330gr, rocket &
tomato salad, bearnaise sauce
721 Cal

Angus Beef "Rossini" (G) (E) (M) (S)
Foie Gras, Mushroom, Potato Puree,
Perigord Truffle Sauce
1042 Cal

Wagyu beef tagliata (M) (E) (SO2)
Sliced Australian wagyu striploin,
Bearnaise sauce
799 Cal

Le Comptoir Burger (M) (E) (Md)
Caramelized Onion, Gruyere, Watercress,
Pommery Mustard
768 Cal (add Foie Gras SAR)

Lamb, Artichoke & Preserved Lemon Tajin (D) (G)
Cinnamon Cous Cous and Eggplant Raita
877 Cal

Chicken Milanese (E) (F) (M) (G)
Traditional garnish, rocket salad, Parmigiano
1023 Cal

Sides *les accompagnements*

Marinated peppers (V)
Roasted red bell peppers drizzled with
extra virgin olive oil, garlic & herbes de Provence
380 Cal

French fries (V)
225 Cal (add truffle (So2) (F) SAR)

Ratatouille (V)
stewed zucchini, aubergines, bell peppers & tomatoes
120 Cal

Mashed potatoes (M) (Vg)
our famous mashed potatoes
258 Cal (add truffle SAR)

Haricot vert (V)
Steamed green beans, confit garlic, olive oil
114 Cal

Zucchini Frites (G) (E) (M) (So2) (V)
panko breadcrumbs & Parmesan 845 Cal

Pastas

les pâtes



Truffle mafaldine (G) (M) (Vg) (E) (S) (Md) (So2) (F)
Mafaldine pasta, truffle cream,
black truffle & parmesan cheese
914 Cal

Trofie pesto (G) (M) (V) (N)
768 Cal

Add gamberi (C)
210 Cal

Desserts

les desserts

Pistachio crème brûlée (E) (M) (N)
cream, crackly sugar & pistachio
546 Cal

Table side Tiramisu (N) (M) (G) (E)
coffee & dark chocolate 883 Cal

Toffee date pudding (N) (M) (G) (E)
Baked date cake, warm toffee-date syrup, date
ice cream, creme chantilly 422 Cal

Popped Corn Vacherine (N) (M) (G) (E)
Popcorn glaze, vanilla crumble, salted caramel
sauce
396 Cal

Gateaux au Chocolat (N) (M) (E)
Gluten free chocolate cake, coffee ganache
hazelnuts, chocolate chips, coffee ice cream
556 Cal

Pear Frangipane (N) (M) (G) (E)
Almond cream, poached pears, filo pastry,
cinnamon ice cream 521 Cal

Pain Perdu (M) (E) (G) (N)
Homemade brioche bun, caramelised
pistachios and house made vanilla ice cream
854 Cal

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Signatures

Berry Blossom

Fresh blackberries, lime juice, elderflower,
pineapple juice

Basil Garden

Pineapple juice, honey water, basil,
fresh cucumber, rose water

Classy Passion

Passion fruit, pineapple juice, lime,
top up sparkling

Luna Cooler

Lyre's Italian Spritz, raspberry cordial,
lime, cranberry

C&N

Fresh Strawberry. & raspberry,
cranberry juice, mint, soda

Comptoir Special

Strawberry cordial, honey water,
lime, sparkling

Coffee

Cappuccino
Latte
Macchiato
Double macchiato
Espresso
Double espresso
Americano
Decaf

Tea

Moroccan Mint
Emperor Sencha
Jasmine Queen
English Breakfast
Alfonso
Breakfast Earl Grey
Chamomile

Soft Drinks

Coca-Cola
Coca-Cola light
Sprite
Fanta

Fresh Juices

Orange juice
Apple juice
Pineapple juice

Water

VOSS Still 375 ml
VOSS Sparkling 375 ml
VOSS Still 800 ml
VOSS Sparkling 800 ml

Non-Alcoholic

	Glass	Bottle
Lussory Chardonnay		
Lussory Merlot		
Lussory Rose		
Heineken 0,0		