









Entrées Starters





GASPACHO DU JOUR

   
Gaspacho of the day
22 €

BURRATA

 
Roquette, artichauts
Arugula, artichoke
32 €

SALADE DE TOMATES

   
Huile d'olive, vieux vinaigre,
herbes fraîches
Tomato salad, olive oil,
aged vinegar, fresh herbs
28 €



TARTE FINE AVOCAT

Crevettes, sauce cocktail
Avocado and shrimp thin tart,
cocktail sauce
35 €

LOBSTER ROLL

Mayonnaise au jus de crustacés
Mayonnaise with
shellfish juice
45 €

TARTARE DE THON

 
Condiment thaï, coriandre fraîche
Tuna tartare, thai seasoning,
fresh cilantro
48 €


CARPACCIO GAMBERO

 
Leche de tigre
Tigermilk
38 €

PIZZETTA À LA TRUFFE


Truffle pizzetta
39 €

PIZZETTA TOMATE ET BASILIC



 
Tomato and basil pizzetta
21 €

Tradition Palace

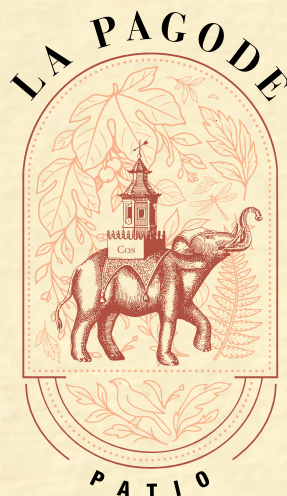
SALADE CÉSAR AU POULET

Chicken Caesar salad
45 €


SALADE DE HOMARD BLEU

 
Romaine, légumes confits,
sauce aux herbes
Blue lobster salad, romaine lettuce,
candied vegetables, herb sauce
69 €

CAVIAR « 30g » KAVIARI
"30g" Kaviari caviar, homemade blinis
95 €




FILET DE BŒUF


Sauce Béarnaise, pommes paille
Béarnaise sauce, straw potatoes
79 €

TARTARE DE BŒUF



 
Frites
Beef tartare, fries
48 €

VITELLO TONNATO


Veau, sauce tonnato, parmesan
Veal, tonnato sauce, parmesan
42 €

Plats Signature Signature Dishes


SALADE VICTORIA

 
Chair de tourteau, haricots verts,
sucrine, sauce sésame
Crab, green beans, sucrine,
sesame sauce
55 €


SAUMON MISO


À la flamme
Flame-seared miso salmon
69 €



PÂTES AU HOMARD BLEU


Blue lobster pasta
85 €

SUPRÊME DE VOLAILLE


Jus de volaille, caviar d'aubergine
Chicken breast, au jus, eggplant caviar
65 €


PAVÉ DE BAR GRILLÉ

 
Courgette grillée, piperade de légumes
Grilled sea bass fillet, grilled zucchini,
vegetable piperade
85 €





HAMBURGER / CHEESEBURGER

Viande de bœuf, tomate, oignon,
champignons, sauce Angus, frites
Beef, tomato, onion, mushroom,
Angus sauce, fries
55 €

CÔTE DE BŒUF ANGUS


Pommes de terre grenaille
Angus ribeye steak, baby potatoes
85 € / pers (pour 2 personnes)

ASSIETTE DE LÉGUMES

   
A l'huile d'olive extra vierge
Large vegetable platter
With extra-virgin olive oil
38 €

SUGGESTION DU CHEF

Chef's suggestion
59 €

 Vegan  Végétarien · Vegetarian  Sans lactose · Lactose-free
 Sans gluten · Gluten-free  Nescens Wellness Boost

