

# LE COMPTOIR *de Nicole*

## To share *à partager*

Croque monsieur (G) (V) (M) (Mg) (D) (E)  
*Air dried bresaola, cheese sauce*  
630 Cal

Croque madame (G) (V) (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

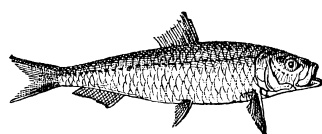
Crispy aniseed chicken (G) (So2) (E)  
*Karrage marination & aioli*  
380 Cal

Artichoke salad (Md) (M) (So2) (V)  
*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  
*Classic vinaigrette, green beans, feves, 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 (D) (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) (D) (E)  
*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) (D) (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) (D) (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 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) (V) (E) (S) (Md)  
*Mafaldine pasta, truffle cream, black truffle & parmesan cheese*  
914 Cal

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

Cheese filled Ravioli "provençal" (E) (D) (G) (N)  
*Ricotta, Tomato, Olives, Basil, Hazelnut*  
653 Cal

Add gamberi (C)  
210 Cal

## Desserts

### *les desserts*

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

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

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

Popped Corn Vacherine (N) (D) (G) (E)  
*Popcorn glace, vanilla crumble, salted caramel sauce*  
396 Cal

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

Pear Frangipane (N) (D) (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

# LE COMPTOIR *de Nicole*

## 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

### *CSN*

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		