

WELCOME *to*
TÊTE-À-TÊTE

Inspired by the vibrant cuisine of the
South of France.

Our menu dances to the rhythm of the day,
blending Mediterranean flavours *entre terre*
et mer—for a true taste of the Riviera.

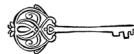
Each dish is a celebration of *bold, sun-*
drenched tastes. From Label Rouge foie
gras, to the freshest catch and vibrant
garden vegetables from Menton, bringing
authentic, French flavours to every bite.



Et surtout, *bon appétit!*

ENTRÉES à PARTAGER

<i>Dips Selection</i> ^{(D)(G)(V)}	41	<i>Mediterranean Tuna</i> ^{(F)(N)(R)(SU)}	108
Herbed flatbread, black olive, aubergine		Lemon confit, hazelnuts, chives	
<i>Tomato Salad</i> ^(SU)	60	<i>Hand-Dived Scallops</i> ^{(D)(MO)(SU)}	68
Heritage tomato, Nyon's olives, basil, red onion, minus 8 vinegar		Parmesan, Menton lemons, piquillo's, extra virgin olive oil	
<i>Provençale Chicken & Artichoke</i> ^{(E)(SU)}	86	<i>Beef Tartare</i> ^{(E)(F)(G)(R)(SU)}	113
Paimpol beans, tarragon aioli		Crispy potato	
<i>Beetroot Salad</i> ^(SU)	63	<i>Twice Baked Arnold Bennet Soufflé</i> ^{(D)(F)(G)(MU)(SU)}	126
Berries, red current dressing		Haddock, comté	
<i>Niçoise Salad</i> ^{(E)(F)(SU)(MU)}	81	<i>Escargots</i> ^{(D)(G)(MO)}	6 pieces 86 12 pieces 162
Gem lettuce, ratte potato, tuna		Snails, garlic and herb butter	
<i>Burrata</i> ^{(D)(V)(SU)}	95	<i>Foie Gras Terrine</i> ^{(A)(D)(E)(G)(SU)}	171
Peach, lemon verbena		Medjool date, brioche	
<i>Chicory & Gorgonzola Salad</i> ^{(D)(N)(V)(SU)}	86	<i>Gillardeau N•2 Oyster</i> ^{(R)(MO)(SU)}	68
Candied walnut		Per piece Pickled melon, chilli	
<i>Truffle Pizza</i> ^{(D)(G)(SU)}	135	<i>Crispy Squid</i> ^{(D)(G)(E)(SU)(MO)}	68
Ricotta, black truffle		Espelette pepper, citrus mayonnaise	
<i>Lentil Salad</i> ^{(C)(MU)(SU)}	60	<i>Confit Gulf Prawns</i> ^(CR)	81
Apple, celery, crispy wild rice		Basil, olive oil, pink pepper	
		<i>Sturia caviar 30gr</i> ^{(D)(G)(E)(F)}	612
		Pain perdu, crème fraîche	



TERRE

<i>Roasted Duck</i> ^{(C)(D)(N)}	200
Endive, clementine, pistachio	
<i>Grilled Lamb Chops</i> ^{(C)(D)(SU)}	261
Aubergine caviar, goat cheese, mint	
<i>Veal Milanese</i> ^{(D)(G)(E)(SU)(M)}	216
Rocket, tomato, parmesan	
<i>Roasted Chicken</i> ^{(C)(D)(MU)(SU)}	175
Truffle mash, mushroom, lemon and thyme velouté	
<i>Char-grilled Australian Wagyu Rib eye</i> ^{300g (D)(SU)}	396
<i>Black Angus Beef Fillet</i> ^{250g (D)(SU)}	315
<i>Char-grilled Australian Tomahawk</i> ^{(D)(SU)}	1035
For two people	

Our steaks are dry aged, cooked over charcoal in our Josper grill. Served with sautéed potato, green salad and peppercorn or béarnaise sau.



MER

<i>Lobster Thermidor</i> ^{(C)(D)(E)(F)(CR)(MU)(SU)}	Half 189 Whole 360
Green salad, mustard hollandaise	
<i>Dover Sole Grenobloise</i> ^{(D)(F)(G)(SU)}	369
Croutons, cucumber, capers	
<i>Seabass</i> ^{(C)(D)(F)(MO)(SU)}	189
Mussels, bouillabaisse sauce	
<i>Poisson du Jour for 2</i> ^{(D)(F)(SU)}	700
Choices of 3 sides	

PÂTES

<i>Gnocchi</i> ^{(D)(E)(G)(SU)}	88
Parmesan, cherry tomato	
<i>Gratinated Seafood Pasta</i> ^{(C)(D)(E)(F)(G)(CR)(MO)(MU)(SU)}	167
Mussel, squid, lobster	
<i>Braised Beef Pappardelle</i> ^{(C)(D)(G)(E)(SU)}	165
Celeriac and herb crumble	
<i>Basil & Courgette Risotto</i> ^{(C)(D)(V)(SU)}	165
Mimolette	
<i>Leek & Potato soufflé</i> ^{(D)(G)(MU)(SU)}	117
Aged comté	



SAUCES

Chimichurri ^{(A)(SU)} 25

Peppercorn ^{(A)(C)(D)(SU)} 25

Red Wine Jus ^{(A)(C)(SU)} 25

Béarnaise ^{(E)(D)(SU)} 25

GARNITURES

Mashed Potatoes ^(D) 40

Brocolini ^(SU) 40

Pickled chilli, lemon

Green beans ^{(SU)(N)} 40

Truffle vinaigrette, hazelnut

Sautéed potatoes ^(VEGAN) 40

Rosemary, garlic

French Fries 40

Char-Grilled Seasonal Vegetables ^(VEGAN) 40



Tête-à-tête



LES DESSERTS

Caramelised Apple Tarte Tatin ^{(D)(E)(G)(N)} 160
For 2 | saffron ice cream

Mousse au Chocolat ^{(D)(E)(G)(N)} 58
Orange madeleine, hazelnut praline

Lemon Tart ^{(D)(E)(G)(N)} 55
Crème fraîche

Crème Brûlée ^{(D)(E)(G)} 60
Thyme, candied orange zest

Artisanal French Cheese Selection ^{(D)(E)(G)} 125
Chutney, crackers

