

jungle

RESTAURANT

A parler

DURANT L'APÉRITIF



FOR 25
POUR 2

Planche de Charcuterie & Fromages / Delicatessen & Cheese



FOR 39
POUR 4

Planche de Charcuterie & Fromages / Delicatessen & Cheese

Coppa, Loin, Saucisson de Montagne, Salami, Pât de Campagne, Fromage Comté, Seol Feléan
Coppa, Chorizo, Mortadella Sausage, Serrano, Country Side JAM, Comté & Saint Felicien cheese
Coppa, Chorizo, Salicetta di Montagna, Pât de Campagne, Fromaggio Comté & Saint Felicien



FOR 25
POUR 2

Planche de Saumon Fumé / Plate of Smoked Salmon

Tranches de Saumon Fumé, Beurre, Saint Morit, Toast Grillés
Smoked Salmon Slices, Butter, Cream Cheese, Grilled Toast
Fettine di Salmone Affumicato, Crema di Formaggio, Toast alla Griglia



FOR 25
POUR 2

Assortiment Croustillant
Crispy Assortment

Panier de Pâtes, Croquettes Tempura, Gyoza, Barbajuani, Biscuits de Mozzarella Croustillants, Beignets de Calamar
Mixed Basket of Chicken Fillets, Tempura Shrimps, Gyoza, Barbajuani Chard Dumplings,
Mozzarella Sticks, Crispy Fried Calamari



FOR 39
POUR 4

Assortiment Croustillant
Crispy Assortment

Paniers Mixte de Filets de poisson Croquette, Gambier Croquette, Raviole Gyoza Croquette, Barbajuani,
Biscuits de Mozza Croquette, Croustillant Insole de Calamar



FOR 25
POUR 2

Assortiment de la Mer / Crispy Seafood Assortment

Croquettes Tempura et Beignets de Calamar
Tempura Shrimps, Crispy Fried Calamari
Gambier Croquette, Croustillant Insole de Calamar



FOR 25
POUR 2

Assortiment Croustillant Végétarien / Crispy Vegetarian Assortment

Barbajuani, Mozzarella Sticks, Gyoza aux légumes
Barbajuani Chard Dumpling, Mozzarella Sticks, Vegetable Gyoza
Barbajuani, Biscuits de Mozza Croquette, Gyoza de Végétariens



SPLENDID
HOTEL & SPA

NICE



Salades

GOURMANDES

1 César 22€

Salade Sucrine, Poulet Croustillant, Croûtons Rôtis, Copeaux de Parmesan, Tomates Cerises, Tuile de Parmesan, Sauce César, Gressins

Caesar

Lettuce Salad, Crispy Chicken, Roasted Bread Croutons, Slices of Parmesan, Cherry Tomatoes, Tile of Parmesan, Caesar Sauce, Breadsticks

Caesar

Insalata, Pollo Croccante, Crostini, Scaglie di Parmigiano Reggiano, Pomodorini, Salsa Caesar, Grissini

2 Black Pearl 24€

Tomates d'Antan, Mozzarella Burrata, Salade Sucrine, Carmine, Lamelles de Truffe, Huile de Truffe, Croutons Rôtis, Cœur d'Artichauts, Tomates Confites, Olives noires, Gressins

Black Pearl

Country Tomatoes, Mozzarella Burrata, Truffle Slices, Truffle Oil, Lettuce Salade, Red Chicory, Roasted Bread Croutons, Candied Tomatoes, Artichoke Heart, Black Olives, Breadsticks

Black Pearl

Pomodori Cimelio, Burrata, Scaglie di Tartufo, Olio al Tartufo, Insalata, Radicchio, Crostini, Cuori di Carciofi, Pomodori Sott'olio, Olive Nere, Grissini

3 Chèvre Chaud 22€

Toasts de Chèvre Chaud Rôtis, Salade Sucrine, Noix, Miel, Raisins, Gressins

Chèvre Chaud

Goat Cheese on Toasted Bread, Lettuce Salad, Walnuts, Honey, Grapes, Breadsticks

Capra Caldo

Toast di Formaggio di Capra Caldo, Insalata, Noci, Miele, Uvetta, Grissini

4 Melon et Jambon Serrano 22€

Uniquement durant l'été

Melon & Smoked Serrano Ham

Served only during the summer season

Melone & Prosciutto Serrano

Servito unicamente d'estate

DÉLICIEUSES

Pasta

5 **Fusilli au Safran** 22€

Sauce Crémée au Safran, Brocoli, Courgettes, Pignons, Tomates Cerises, Copeaux de Parmesan, Tomates Confites

Fusilli with Saffron

Served with a Creamy Saffron Sauce, Cherry Tomatoes, Candied Tomatoes, Broccoli, Zucchini, Pine Nuts, Slices of Parmesan

Fusilli allo Zafferano

Salsa Cremosa allo Zafferano, Pomodorini al Forno, Pomodorini, Broccoli, Zucchine, Pinoli, Scaglie di Parmigiano

6 **Gnocchi au Gorgonzola** 22€

Sauce Crémée au Gorgonzola, Tranches de Gorgonzola, Tuile de Parmesan, Gressins, Tomates Cerises, Tomates Confites

Gnocchi with Gorgonzola

Served with Creamy Gorgonzola Sauce, Slices of Gorgonzola, Tile of Parmesan, Cherry Tomatoes, Breadsticks, Candied Tomatoes

Gnocchi al Gorgonzola

Salsa Cremosa al Gorgonzola, Assaggio di Gorgonzola, Petalo di Parmigiano Reggiano, Pomodorini e Grissini, Pomodorini al forno

7 **Fusilli Foie Gras** 22€

Sauce Crémée Forestière et Cèpes, Foie Gras Poêlé, Tomates Cerises, Tomates Rôties

Fusilli with Porcini & Duck Foie Gras

Served with Creamy Mushrooms and Porcini Sauce and Pan-Fried Duck Foie Gras, Cherry Tomatoes, Candied Tomatoes

Fusilli Foie Gras

Salsa Cremosa con Funghi e Funghi Porcini, Pomodorini, Pomodori al forno, Foie Gras Arrosto



DU CÔTÉ DE

La Mer



8 **Noix de Saint Jacques Rôties au Safran** 25€

Sauce Crémée au Safran, Tomates Confites, Tomates Cerises, Cébette, Riz Parfumé

Roasted Scallops and Saffron Sauce

Served with a Creamy Saffron Sauce, Cherry Tomatoes, Candied Tomatoes, Spring Onion, with a Fragrant Rice

Capesante allo Zafferano

Salsa Cremosa allo Zafferano, Pomodorini al Forno, Pomodorini, Cipollotto, servito con Riso Basmati

9 **Gambas Rôties au Curry** 25€

Sauce Curry au Lait de Coco, Tomates Confites, Tomates Cerises, Cébette, Riz Parfumé

Prawn Roasted and Curry Sauce

Served with a Creamy Curry Coconut Sauce, Cherry Tomatoes, Candied Tomatoes, Spring Onion, with a Frangant Rice

Gamberi Arrostiti con Curry

Salsa al Curry e Latte di Cocco, Pomodorini sott'olio, Pomodorini, Cipollotto, servito con Riso Basmati

10 **Tartare de Saumon Asialique** 25€

(Uniquement durant l'été)

Saumon Cru, Mangue, Grenade, Fruit du Dragon, Carambole, Perles de Citron Yuzu, Concombre, Graines de Sésame, Huile de Sésame, Sauce Soja Douce, Miel, Gingembre Confit, Accompagné de Pommes frites de Campagne

Raw Salmon Tartar with Asian Sauce

(served only during summer season)

Raw Salmon, Mango, Pomegranate, Dragon Fruit, Carambola, Yuzu Lemon Pearls, Cucumber, Sesame Seeds, Sesame Oil, Sweet Soy Sauce, Honey, Candied Ginger, with Country Fries

Tartare di Salmone Asiatico

(servito unicamente d'estate)

Salmone Crudo, Mango, Melograno, Frutto Del Drago, Carambola, Perle Di Limone Yuzu, Cetriolo, Semi Di Sesamo, Olio di Sesamo, Salsa di Soia Dolce, Miele, Zenzero Candito, servito con Patate Fritte



Plats

SAVOUREUX

11

Entrecôte de Bœuf

25€

Viande origine Française, (+/- 220gr) Servi avec une Sauce Forestière sur le côté, accompagné de Pommes Frites de Campagne et ses Pots de Sauces Tartare et Barbecue.

Sirloin Steak

Beef, French Origin, (+/- 220g) Served with a Mushrooms Forest Sauce, With Country French Fries and Tartare & BBC Sauce Jars

Bistecca di Manzo

Manzo d'Origine Francese, (+/-220 gr) Servito con Salsa ai Funghi, Patatine Fritte con Salsa Tartare e Barbecue

12

Escalope Milanaise

25€

Veau origine Française, (+/- 220gr) Panure Croustillante, Tomates Rôties, accompagné de Fusilli et de son Pot de Sauce Tomates Confites Ou de Pommes Frites de Campagne et ses Pots de Sauces Tartare et Barbecue

Milanese Cutlet

Veal French Origin (+/- 220g) Crispy Breadcrumps, Roasted Tomatoes, With Fusilli Pasta, and Tomato Sauce Jar Or with Country French Fries and Tartare & BBC Sauce Jars

Filetto alla Milanese

Vitello d'Origine Francese, (+/- 220 gr) Inpanato, Pomodorini al Forno, servito con Fusilli e Salsa di Pomodoro O Patatine Fritte, Salsa Tartare e Barbecue

13

Splendid Burger Foie Gras

25€

Pain Buns Artisanal, Bœuf Origine France (+/- 180 gr), Salade Sucrine, Tomates Rôties, Foie Gras Poêlé, Sauce Forestière, accompagné de Pommes frites de Campagne et ses Pots de Sauces Tartare et Barbecue

Splendid Burger Foie Gras

Hand Made Buns, Beef French Origin (+/-180 g) Lettuce Salad, Roasted Tomatoes, Pan-Fried Duck Foie Gras, Mushrooms and Porcini Sauce, With Country French Fries and Tartare & BBC Jars

Burger Foie Gras

Pane Artigianale, Manzo d'Origin Francese (+/- 180 gr), Insalata, Pomodorini al Forno, Foie Gras Arrosto, Salsa ai Funghi, servito con Patatine Fritte, Salsa Tartare e Barbecue

14

Cheeseburger Classique

20€

Pain Buns Artisanal, Bœuf Origine France (+/- 180 gr), ou Filets de Poulet Croustillants, Salade Sucrine, Tomates Rôties, Cheddar, Sauce Tomato, accompagné de Pommes Frites de Campagne, et ses Pots de Sauces Tartare et Barbecue

Cheeseburger Classic

Hand Made Buns, Beef French Origin (+/-180 g), or Crispy Chicken Fillet, Lettuce Salad, Roasted Tomatoes, Cheddar, Tomato Sauce, with Country French Fries and Tartare & BBC Jars

Cheeseburger Classico

Pane Artigianale, Manzo d'Origine Francese (+/- 180 gr), o filetto di Pollo Croccante, Insalata, Pomodorini al Forno, Cheddar, Salsa di Pomodoro, Servito con Patatine Fritte, Salsa Tartare e Barbecue,

15

Tartare de Bœuf

20€

Bœuf Origine France (+/- 180 gr), Condiments pour Tartare, Salade Sucrine, Tomates Rôties, accompagné de Pommes frites de Campagne et ses Pots de Sauces Tartare et Barbecue

Raw Beef Tartar

Beef French Origin (+/- 180 g), Condiments for Tartar, Lettuce, Roasted Tomatoes, With Country French Fries and Tartar & BBC Jars

Tartare di Manzo Crudo

Manzo d'Origine Francese (+/- 180 gr), Condimenti per Tartare, Pomodorini al Forno, Insalata, Servito Con Patatine Fritte, Salsa Tartare e Barbecue



Desserts

& FROMAGE



16

Crème Brûlée et ses Belles Framboises

Crème Brûlée and Beautiful Raspberries
Crème Brûlée e Lamponi

17

Tarte Tatin

Warm Apple Pie & Whipped Cream
Torta alle Mele con Panna Chantilly

18

Crumble aux Fruits et sa Purée de Fruits

Fruit Crumble, Fruit Coulis & Whipped Cream
Crumble di Frutta, Coulis di Frutta e Panna Chantilly

19

Moelleux au Chocolat et son Cœur Toblerone

Chocolate Cake with its Melty Toblerone Heart
Moelleux a Cioccolato Calde con Cuore Toblerone

20

Salade de Fruits

Fruit Salad
Insalate di Frutti

21

Le Célèbre Fromage Saint Félicien

The Famous Saint Félicien Cheese
Il Famoso Formaggio Saint Félicien





SPLENDID
HOTEL & SPA
— ★ ★ ★ —
NICE