



Épicerie

Roast spiced nuts	4
Nocellara olives	4
Chickpea panisses “Marseille apéritif”	5
Pissaladière : confit onion & anchovy foccacia	6
Crudités, tapenade & anchoïade	9
Italian charcuterie	12
Sourdough, FOLIE focaccia & Biancolila olive oil	6

Cocktails

FOLIE “very dry” Martini	12
<i>Tanqueray 10 or Kettel One Vodka, twist</i>	
B.B.’s Bellini	12
<i>White peaches, raspberries, lemon juice, Crémant</i>	
Victoire	13
<i>Del Maguey Vida Mezcal, pear, ginger, lime peach</i>	
Sonia D.	14
<i>Don Julio Reposado Tequila, Chartreuse, lemon & grapefruit</i>	
Sassy gin & pear	13
<i>Tanqueray 10, Sassy Poire, lemon juice, rosemary</i>	
Riviera Spritz	12
<i>Ely Riviera mix, Domaine Montrose Prestige Rosé, tonic</i>	
Jane B.	11
<i>Ketel One vodka, grapes, pineapple, lime, Roots Mastiha</i>	

Mains

Spelt & celeriac risotto, 30-month aged Parmigiano	17
Gnocchi, rocket pesto & lemon ricotta	19
Black truffle linguine	39
Seared salmon, puntarelle & broccoli	19
Steamed cod, broad beans & wild garlic risotto	23
Our Caesar; speck, egg & basil	16
Chicken paillard, sage, olives & lemon	21
Rump steak Highland Wagyu, frites & peppercorn sauce	30
Chicken, langoustines & tarragon	28

To Share

Sea bass, vierge sauce & sea urchin	42 p.p.
Brill, lemon, parsley & capers	44 p.p.
Confit lamb shoulder, garlic & star anise	34 p.p.
Côte de bœuf, béarnaise	39 p.p.

Sides

Frites	6
Ratatouille	7
Spinach	6
Sautéed baby potatoes & basil salt	6
Green salad	6

Cheese & Desserts

3 or 5 French cheeses “Paxton & Whitfield”	11 / 19
Tarte Tropézienne	10
Chocolate, caramel & hazelnut	11
Rum Baba, exotic fruit, mascarpone ice cream	9
Yorkshire rhubarb & blood orange, lemon parfait	10
Banana, peanut & dark chocolate sorbet	8
Petits-fours	3

Petite FOLIE?

Golden “Carré”	14
<i>Remy Martin VSOP, Plum Saké, Benedictine DOM, grapefruit</i>	
Espresso Martini	12
<i>Ketel One vodka, Mr Black coffee liqueur, espresso</i>	
Matcha Martini	14
<i>Remy Martin VSOP, Matcha, almond, chocolate bitter</i>	
2016 Sauternes Les Carmes de Rieussec	11
2018 Muscat Domaine Pieretti du Cap Corse	12
2012 Port Fonseca <i>Unfiltered Late Bottled Vintage</i>	9
2004 Port Fonseca <i>Guimaraens</i>	13
NV Pedro Ximénez Hildago-La Gitana <i>Triana</i>	9

Starters

Beetroot, clementine & chickpea	8
Radicchio, blue cheese & walnut, Cipriani style	11
Burratina, courgette pesto, land cress & pine nuts	15
Grilled octopus, spring leeks & new potatoes	16
Green and white asparagus, buckwheat, & chervil	19

Crudos

Sea bream, citrus & avocado	15
Tuna sashimi Riviera style	16
Beef tartare, quail eggs mimosa, sourdough crisp	17

Brunch

Chicken & basil croque-monsieur	5
Poached eggs, avocado, rocket & sourdough	13
Scrambled eggs with sea urchins or smoked salmon	16/15
Eggs Benedict or Royale	13/15
2 Soft boiled eggs & oscietra caviar	40
Fruit salad, tarragon syrup	7
Granola, coconut yogurt / with fruit	9/12
Folie French toast, salted caramel	9
Croissant / Pain au chocolat	3,5/4

Executive Chef: Christophe Marleix