



Autumn 2019

Épicerie

Honey roasted spiced nuts	4
Olives	4
Chickpea panisse “Marseille apéritif”	5
Pissaladière	6
Crudités, tapenade & anchoïade	9
Italian delicatessen	12
Sourdough & homemade focaccia	4

Cocktails

FOLIE “very dry” Martini,	12
<i>Tanqueray 10 or Kettel One Vodka, twist</i>	
Laurène’s Bellini	11
<i>White peaches, raspberries, lemon juice, Crémant</i>	
Victoire	13
<i>Del Maguey Vida Mezcal, pear, ginger, lime juice, peach</i>	
Sonia D.	13
<i>Don Julio Reposado Tequila, Chartreuse, lemon, grapefruit</i>	
Golden “carré”	14
<i>Remy Martin VSOP, Plum Saké, Benedictine DOM, grapefruit</i>	
Amar’s old fashioned	12
<i>Bulleit Bourbon, angostura, and lavender bitters</i>	
Riviera Spritz	12
<i>Ely Riviera mix, Domaine Montrose Prestige Rosé, tonic water</i>	
Yorgo	11
<i>Ketel One vodka, grapes, pineapple juice, lime, Roots Mastiha</i>	

Starters

Promenade des Anglais pistou soup	10
Raw artichoke & soft-boiled egg	13
Burratina, coral lentils, corn & pomegranate	14
Charcoal roasted octopus & butternut squash	15
Hand-dived scallops, mushrooms & hazelnut	18
Crab on toast « Brissaouda »	18

Crudos

Stone bass, pissalat & rocket	12
Sea Bream, citrus & avocado	14
Tuna tartare, Brussel sprouts & pistachio	17
British rose veal tartare tonnato, Menton lemon	16

Salads

Beetroot, clementine & chickpeas	9
Mâche salad, radish & goat's cheese crostini	12 / 17
Fennel, spinach, quinoa & socca	12 / 18
Lettuce heart, Speck, egg & basil	16

Executive Chef: Christophe Marleix

Mains

Loch Duart salmon, cauliflower, almond & raisin	21
Seared red mullet "Bouillabaisse" style	26
John Dory, hazelnut & chard	28
Spaghetti clams, mussels & sasizzella di tonno	22
Beef daube FOLIE style	19
Veal paillard, sage, olives & lemon	21
Braised porchetta, salsify & dry fruits	26
Chicken, langoustines & tarragon	26
Cauliflower, buckwheat & pomegranate	16
Fregola sarda risotto & Jerusalem artichoke	17
Gnocchi, wild mushrooms & sage pistou	19

To share

Dover sole, lemon, capers & plankton	46 p.p.
Sea bass, oursinade & vièrge	44 p.p.
Confit lamb shoulder, confit garlic & star anise	34 p.p.
Côte de bœuf, béarnaise	39 p.p.

Sides

Sautéed baby potatoes & basil salt	6
Spinach	4
Autumn vegetables	6
Grilled purple sprouting broccoli	5
Mesclun Niçois	4
Basmati rice & fresh herbs	5

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Cheeses

3 French cheeses "Paxton & Whitfield"	11
5 French cheeses "Paxton & Whitfield"	19

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Desserts

Tarte Tropezienne	9
Chocolate, caramel & buckwheat	11
FOLIE "chichi", apple & blackberry	9
Coconut, roasted pineapple, mango & passion sorbet	11
Citrus panna cotta & mint	11
Ice cream & Sorbet	4 per scoop

*If you have any allergies or intolerances please let us know.
A discretionary service charge of 12.5% will be added to your bill.*