

Mineral waters

STILL WATER	50cl	75cl	100cl
Vittel	10€	-	12€
Evian	10€	-	12€
SPARKLING			
San Pellegrino	10€	-	12€
Badoit	10€	-	12€
Chateldon	-	11€	-

Soft Drinks

Freshly squeezed orange, grapefruit, lemon 25cl	13€
Coca-Cola 33cl	12€
Coca-Cola Light 33cl	12€
Schweppes Tonic 20cl	12€
Ginger Ale 20cl	12€
Perrier 33cl	12€
Cidre de Normandie Bouché "Zathinoe" (alcool 4,2% vol.) 75cl	36€

La **Petite Maison**
DE NICOLE

Hot drinks

Fouquet's espresso	9€
Double espresso	10€
Selection of ORGANIC teas Ceylon, Earl Grey, Darjeeling, Chinese	10€
ORGANIC herbal teas Verbena, Camomile, Mint, Lime-tea	10€

Opening hours
every day from 8pm to midnight

La **Petite Maison**
DE NICOLE

Tél. +33 (0)1 40 69 60 88
46, avenue George V • 75008 Paris

www.fouquets-barriere.com

Glass of Pommery Pop Earth "Eco Friendly" 16cl 21€

Glass of Pommery Apanage Rosé 16cl 23€

Coupe Code Rouge Crémant Blanc de blancs 16cl 16€

Bellini Peach puree, Code Rouge sparkling wine 16€

Mojito Bacardi, lemon juice, sugar, mint, Perrier 16€

Marta Spritz Apérol, Code Rouge sparkling wine 16€

La Parisienne Jean Lillet Vintage, Ginger beer 16€

To Share

Selection from the South (for a minimum of 2 persons) 38€** /pers

Grilled peppers, Burrata with basil, Tuna carpaccio,
Purple artichoke salad and anchovy puree,
Caesar salad

Nicole's sampler platter (for a minimum of 2 persons) 74€** /pers

Scrambled eggs with truffles*, Grilled peppers,
Shrimps and basil salad, Burrata with basil,
Purple artichoke salad and anchovy puree,
Niçoise stuffed vegetables, Truffle* macaroni,
Tournedos-style tuna, Niçoise ratatouille

**drinks not included

Starters

Niçoise ratatouille	12€
Pesto soup	18€
Grilled red and yellow peppers with olive oil	10€
Purple artichoke salad and anchovy puree	19€
Burrata with basil, olive oil, tomatoes	20€
Niçoise salad	18€
Caesar salad	18€
Sea bream tartare, candied tomatoes, green apples and avocado	24€
Calamaretti fritti	24€
Tuna carpaccio	32€
Warm shrimps with olive oil, lemon and basil	33€
ORGANIC warm lentil salad and Zamponi sausage	18€
Niçoise stuffed vegetables	24€

Truffles

Scrambled eggs with truffles *	28€
Truffle macaroni *	39€
Truffle risotto *	39€

*Summer truffle from Norcia (Italy)

Pasta

Spaghetti all'arrabiata	32€
Creamy linguini with lobster	52€

Fishes

Grilled cod, boulangère potatoes and olives, saffron sauce	34€
Bouillabaisse stew with rock fishes	38€
Tournedos-style tuna	39€
Thick slice of sea bass, as we like it	59€
Sole Meunière	72€
Big shrimps with spring onions and chili pepper	74€

Meat

Lamb chop, potato mash with pine nuts	58€
Black Angus rib steak (300gm) béarnaise or peppercorn sauce	53€
Large fillet of Limousin beef (180gm) from Desnoyer's	56€
Roasted fillet of veal, butternut squash mousseline with candied lemon	38€
Free-range grain-fed chicken, stuffed with foie gras <i>for 2</i>	76€

To provide the best information to our customers, we keep at your disposal the original documents testifying the traceability of our meat.

Tonight, Paris invites Nice's flavors and softness at your table.

For 25 years the Petite Maison de Nicole has been emblematic of a cuisine inspired by recipes from Nice, Italian aromas and generous plates. Nicole Rubi's restaurant has its secrets. Just like a family has. This is Jean-Yves Leuranguer's opinion, he is Hôtel Fouquet's Barrière's kitchens' chef and Best Craftsman of France, and shares this ever-renewed interest with Nicole Rubi.

Here is the reason why the menu is clear as a breeze in the sunlight.

Genuine, tasty, colourful. From the land and from the sea...

Welcome to this Petite Maison de Nicole, lodged in the heart of Hôtel Fouquet's Barrière.

Desserts

Caramel custard	12€
Super tiramisu	17€
White chocolate mousse raspberries	17€
Alpacco chocolate lava cake and vanilla ice-cream	17€
Candied chestnut, chestnut ice-cream, chestnut cream and whipped cream	17€
Pineapple carpaccio, lemon basil sorbet	17€
Kirsch-candied cherries, morello cherry sorbet	17€
Red fruit assortment	17€
Selection of ice-creams and sorbets <i>by Pierre Geronimi, Craftsman ice-cream maker</i>	14€
Selection of ORGANIC sorbets <i>(vanilla, raspberry, mango)</i>	12€
Classic colonel <i>(lime sorbet, mint, vodka)</i>	17€
La Petite Maison de Nicole's coffee with gourmet desserts	12€

While we are here...

Shot of Limoncello <i>4cl</i>	8€
Iced Pommery Pop Earth "piscine" <i>20cl</i>	24€
Bottle of Dom Pérignon 2003 <i>75cl</i>	390€
Bottle of Passito di Pantelleria <i>50cl</i> <i>Sangue d'Oro, Carole Bouquet 2009</i>	220€
Nicole's herbal tea	10€

Net prices in euro, taxes and service included.