

ENO AZUR

A FRENCH RIVIERA POPUP

CHEF SÉBASTIEN GIANNINI

HORS D'OEUVRES

Le Carpaccio de Thon 19
tuna/cucumber vinegar/poutargue/basil oil

La Brandade de Morue 14
poached cod/cauliflower/almond/olive

Le Poulpe 28
grilled octopus/chick pea flower/black olive/pine nut

Le Tartare de Boeuf 27
beef tartare/mustard/chive/shallot/quail egg yolk

Les Petits Farçis 26
veal stuffed braised seasonal vegetable

La Cochonaille 21
seasonal charcuterie/jam

VÉGÉTARIEN TO SHARE

La Tapenade 12
black olive paste/olive oil/croûtons/thyme

Le Caviar d'Aubergines 14
eggplant purée/goat cheese/orange zest/basil/pine nut

Les Poivrons Grillés 14
red bell pepper/olive oil/baguette croûtons/parsley

Les Carottes 14
smoked heirloom carrot/black olive/date purée

La Roquette 14
arugula salad/fennel pollen/lime zest/olive oil

Les Beignets de Courgettes 14
zucchini fritter/tomato jam

SALADES

La Figue 17
fig/arugula/rosé vinaigrette

La Niçoise 19
tuna/heirloom tomato/red bell pepper/cucumber/egg

La Burrata 19
burrata/heirloom tomato/fennel pollen

Le Panier de Crudités 19
crudités/whipped fromage blanc/anchovy dip

L'Artichaut Violet 19
purple artichoke/artichoke barigoule/mint

SEAFOOD

L'Aïoli 38
poached cod/vegetable/aïoli

Le Homard 39
lobster/pastis flambé spaghetti

Le Loup au Fenouil 38
braised branzino/fennel/whipped potato

MEAT

L'Agneau 39
lamb/rosemary/smoked rib/confit shoulder

La Volaille 38
seared half chicken/chanterelles/asparagus

PIZZA

La Truffe 26
mascarpone/truffle/arugula

DESSERT

Le Citron Givré 12
lemon sorbet

La Cerise 12
vanilla ice cream/cherry/meringue/nougat

La Trilogie de Mousse au Chocolat 12
chocolate mousse trio

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.