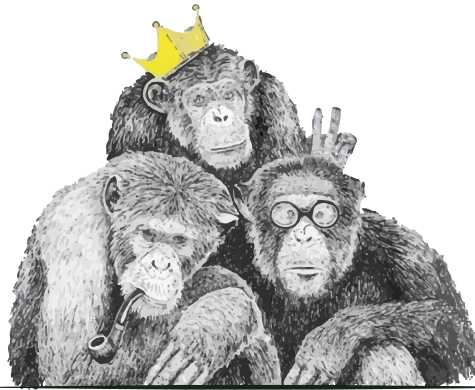


Les. INCOMPRIS



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## MENU

7 et 8 Quai Gordon Bennett  
**06500 MENTON**

## RAW CEVICHE

### **Incompris Ceviche • 49,00€**

Signature ceviche trio  
with fried calamari

### **Sea bream Ceviche • 17,00€**

Marinated with spicy citrus fruit,  
spring onion and chives

### **Scallop Ceviche • 21,00€**

Grapefruit, sweet pepper,  
red onions and coriander

### **Sea bass Ceviche • 18,00€**

Coconut milk, coriander, red onion,  
lime and plantain chips

## TARTARES

### **Incompris Tartare • 52,00€**

Incompris signature Tartare Trio

### **Traditional • 20,00€**

Knife-cut beef, onions, parsley, capers, gherkins,  
egg yolk and house sauce.  
Served by French fries

### **Red Tuna • 19,00€**

Thin slices of red tuna sublimated by an  
artisanal soy sauce and tangy yuzu, avocado,  
red onions and rice chips

### **Salmon • 19,50€**

Salmon, strawberries, cucumber, red onions,  
edamame, lime, chives, sesame seeds, sesame  
oil and Japanese mayonnaise

## SALADS

### **La véritable Niçoise • 18,50€**

Tomatoes, cebette, celery hearts, baby purple  
artichokes, green peppers, radishes, mesclun,  
black olives, tuna, anchovies with salt, garlic, olive  
oil, eggs and basil

### **Caesar salad • 19,00€**

Cornflakes breaded chicken, mixed leaves,  
cherry tomatoes, croutons, Parmiggiano  
Reggiano, Emmental cheese,  
olive oil and balsamic cream

### **Caprese salad with roasted nectarines • 19,00€**

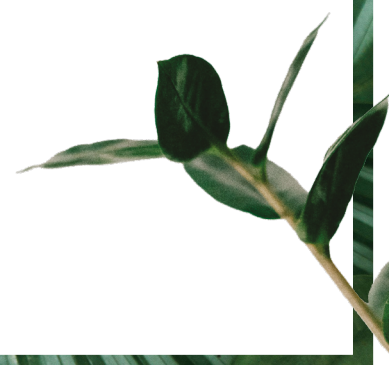
Beef heart tomato, Mozzarella di Bufala,  
Nectarines (or clementines depending on season),  
basil and olive oil

### **Warm goat's cheese crazy salad • 19,50€**

Goat's cheese croutons, pine nuts, arugula,  
cherry tomatoes, walnuts, olive oil, Prosciutto di  
San Daniel and fig jam

### **Artichoke salad • 19,00€**

Sliced raw baby purple artichokes, Parmigiano  
Reggiano, lemon olive oil and arugula



## LOCAL STARTERS

**The king of the jungle • 26,00€/pers**

Discover a mix of our local specialities

**Socca • 8,00€**Chickpea flour, water and olive oil.  
Baked and browned in the oven**Local stuffed vegetables • 19,00€**Vegetables, parmigiano reggiano, white ham,  
garlic, onions and olive oil**Selection of Italian cold cuts • 17,00€**Prosciutto di San Daniele, mortadella Bologna,  
coppa di Parma and speck Alto Adige**Our cheese selection • 19,00€****Squash pie • 10,00€**Squash, onions, rice, parmigiano reggiano,  
olive oil, egg and garlic**Barbajuans (3 pieces) • 12,00€**Swiss chard, ricotta, ham,  
parmesan, garlic and egg**Slice of pissaladière • 8,50€**

Caramelized onion &amp; anchovy tart

**Sardine fritters, tartar sauce • 13,00€****Grilled peppers • 15,00€**Grilled red peppers marinated in olive oil,  
herbes de Provence and garlic**Zucchini flower fritters,  
spicy tomato sauce • 12,00€****Salted tourta de blea • 10,00€**Chard, onions, rice, parmigiano reggiano,  
olive oil, egg and garlic**Old-town Menton pichade • 8,50€**

Tomato, caramelized onion &amp; anchovy tart

## PASTA

**Truffle • 25,00€**Our little ravioli stuffed with white truffles.  
Truffled parmesan sauce**Pistou spaghetti from the countryside • 19,00€**Spaghetti, pistou, pine nuts,  
basil and creamy burrata**Dolce Vita • 21,00€**Speck ravioli, radishes, basil and cherry tomatoes.  
Gorgonzola sauce**Creamed gnocchi with gorgonzola and walnuts • 18,00€****Cannelloni di carne della nonna • 23,00€**Gratinated with tomato sauce, Parmigiano  
Reggiano and Mozzarella di Bufala**Les Barbets • 21,00€**Ravioli stuffed with Taggia olives,  
walnuts and basil. Goat's cheese sauce**Gnocchi alla sorrentina • 23,00€**Gnocchi, basil, tomato sauce, basil, Parmigiano  
Reggiano and Mozzarella di Bufala.**Our seafood spaghetti • 26,00€**

Spaghetti with mussels, clams and shrimps

**Spaghetti with clams • 22,00€**Clams, spaghetti, tomato sauce,  
garlic and parsley



## MEAT

**Entrecôte Ribeye Black Angus 300g IRL • 35,00€**

Served with rosemary panisses. Gorgonzola sauce

**Roasted cockerel ≈ 500g FR • 26,00€**

Served with roasted Grenaille potatoes

**Veal Milanaise 200g FR • 28,00€**

Served with spaghetti & tomato sauce

**Grilled lamb chops 200g FR/UK • 32,00€**

Lamb chops marinated with olive oil, lemon, garlic and rosemary.  
Served with rosemary panisses

**Beef Stew à la Niçoise FR • 23,00€**

and its ravioli stuffed with Taggia black olives

**Le Burger du Bourgeois • 22,00€**

Bun, stracciatella, truffle cream, 180g FR steak, red onions, real cheddar and pear jam. With French fries

**L'incompris Burger • 19,00€**

Bun, pistou, runny gorgonzola, 180g FR steak, Guanciale, red onions.  
With French fries

**Socca Burger • 19,00€**

Socca, 180g FR steak, Niçoise salad, pistou and Parmigiano Reggiano.  
With French fries

## FISH & SEA FOOD

**Sea bream ≈ 500g • 26,00€**

**Sea bass ≈ 500g • 26,00€**

**Sole Meuniere ≈ 600g • 49,00€**

Our fish are served with ratatouille (French vegetable stew) and roasted potatoes with garlic and spices

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**Mussels Marinière • 19,00€**

Served with French fries

**Mussed with Gorgonzola • 22,00€**

Served with French fries

### SIDE DISHES • 6,00€

Our 100% local Nice panisses (with chickpea flour)

•  
French fries

•  
Sweet potato fries

•  
Ratatouille (French vegetable stew)

•  
Roasted Grenaille potatoes with garlic and spices





# PIZZA

**Margherita • 16,00€**

Mozza fior di latte, tomato sauce and fresh basil

**San Daniel lover • 17,00€**

Mozza fior di latte, tomato sauce, prosciutto San Daniel PDO and arugula

**La Bufala • 17,00€**

Mozza di Bufala, tomato sauce and fresh basil

**La Mortadelle addict • 21,00€**

Stracciatella, Mortadella Bologna IGP, pistachio, Mozza di Bufala and fresh basil

**La piquante • 18,00€**

Mozza fior di latte, spicy salame, tomato and ricotta sauce

**Les 4 fantastiques • 19,00€**

Mozza fior di latte gorgonzola, Parmigiano Reggiano, provolone

**Bella Regina • 17,00€**

Mozza di fior di latte, tomato sauce, prosciutto cotto, olives and button mushrooms

**Truffle • 21,00€**

Mozza fior di latte, truffle cream, Parmigiano Reggiano and button mushrooms

**CHILDREN'S MENU • 13,00€**

**Steak and French fries  
or  
Tomato gnocchi**

**+  
1 scoop of ice cream**



## DESSERTS

**Orange Crème Brûlée • 9,50€**

**Our Rum Baba • 12€**

**Chocolate Brownie, scoop of vanilla ice cream  
and salted butter caramel sauce • 10,00€**

**Floating Islands with pink praline • 9,50€**

**Vanilla Panna Cotta with red berries and chia seeds • 9,00€**

**Café Gourmand • 13,00€**

**Discover our classic Pastries platter!**

## FROZEN DESSERTS

**The Sundae • 10,00€**

Yogurt ice cream, popcorn, caramel chips,  
puffed rice and salted butter caramel coulis

**Mango sorbet • 10,00€**

**Our Banana Split • 10,00€**

Fresh banana, yogurt ice cream, red berries,  
melted chocolate and roasted almonds

**Peach Melba • 10,00€**

Peach, vanilla ice cream, raspberry,  
whipped cream and toasted almonds

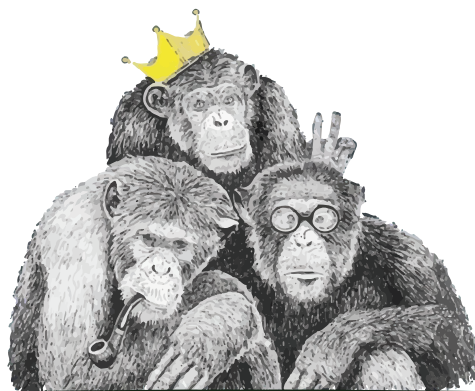
**Colonel au Citron de Menton • 10,00€**

Lemon and vodka sorbet

**Raspberry and Bourbon sorbet • 10,00€**



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TEL : 04 93 35 74 67

LES INCOMPRIS DOES NOT ACCEPT CHECKS  
LIST OF ALLERGENS UPON REQUEST  
DOGGY BAG AVAILABLE FOR FREE

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