

Les. INCOMPRIS

MENU

RAW CEVICHE

Incompris Ceviche • 49,00€

Signature ceviche trio.
Served 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.
Served with sweet potato fries

Traditional • 20,00€

Knife-cut beef, onions, parsley, capers, gherkins,
egg yolk and house sauce.
Served with rosemary panisses

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

Carpaccio di Bresaola Punta d'Anca AOP • 19,00€

Served with its Mozzarella di Bufala, pine nuts, pistou, cherry tomatoes and arugula

Barbajuans (3 pieces) • 12,00€

Swiss chard, ricotta, ham, parmesan, garlic and egg

Slice of pissaladière • 8,50€

Caramelized onion & 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 & 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

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

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€

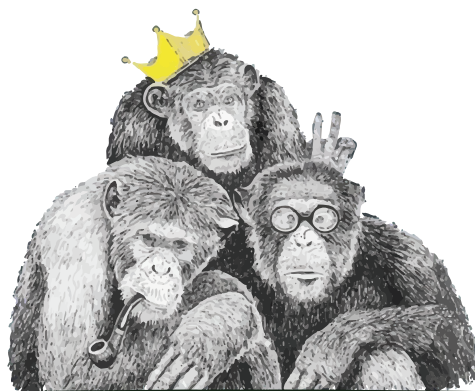
Peach, vanilla ice cream, raspberry,
whipped cream and toasted almonds

Colonel au Citron de Menton • 10,00€

Lemon and vodka sorbet

Raspberry and Bourbon sorbet • 10,00€





Les. INCOMPRIS

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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

7 et 8 Quai Gordon Bennett
06500 MENTON