

LOCAL FLAVORS IN EVERY DISH

At Victoire, we celebrate the richness of our terroir. Our products come from passionate local partners, all rooted in the region. Thanks to them, our cuisine radiates authenticity, freshness, and character, in perfect harmony with the spirit of the place.

OUR LOCAL PRODUCERS

Vignoble Massa Château Fond du Broc - Les Arcs (83)

Domaine Oléicole du Piechal - Châteauneuf-Grasse (06)

Mistral Gin - Artisanal pink gin - Alpes-de-Haute-Provence (04)

Artisan Baker - Les Délices de Roquefort (06)

TO SHARE

Grilled sardines & toast

Charcuterie platter

Italian-style focaccia club



14 €

14 €

15 €

ON THE GO

Croque Monsieur, fries, salad

(Truffle supplement +1 €)

Italian-style focaccia club, fries, salad

Avocado toast, smoked trout & soft-boiled egg

17 €

17 €

19 €

SALADS

The authentic Niçoise salad

Baked goat cheese salad, smoked duck breast, walnuts

Sea bream ceviche, mango, avocado, coriander, pomegranate

Caesar salad (breaded chicken, bacon, homemade croutons, cherry tomatoes)

19 €

18 €

22 €

19 €

PRICES IN EUROS - TAX AND SERVICE INCLUDED

MEAT ORIGIN TRACEABILITY AVAILABLE UPON REQUEST

ALL DISHES ARE PREPARED IN-HOUSE WITH FRESH, SEASONAL INGREDIENTS

PASTA

Linguine with tomato sauce & burrata	19 €
Lemon ricotta ravioli, zucchini velouté with sage	20 €
Gnocchetti with gorgonzola and walnuts (Truffle cream supplement +2 €)	18 €

MAINS

250g Rib-eye steak	24 €
Veal Milanese	26 €
Beef tartare	20 €
Victoire Burger (tomme de Savoie, smoked duck breast, minced beef, truffle mayonnaise)	23 €

Sides: Homemade mashed potatoes / Fresh fries
Mixed greens / Seasonal vegetables

Choice of sauce: Green pepper / Gorgonzola / Caramelized shallots	1 €
---	-----

Grilled sea bream fillet, house virgin sauce, rice, roasted vegetables	22 €
Seared tuna steak, vegetable wok, Thai vinaigrette	24 €

MENU GASTRO'MOME

12€

Neapolitan linguine
or
Breaded chicken with a side of choice
1 scoop of ice cream
1 soft drink

DESSERTS

Tart of the day	8 €
Crème brûlée (Vanilla custard with a crunchy caramel top)	8 €
French toast with ice cream	8 €
Artisanal ice cream & sorbet	6 €
Gourmet coffee	9 €