



# Statu.co

RESTAURANT

Une pause "douceur", oisive et conviviale,  
une trêve ludique et festive, où hédonisme et épicurisme  
sont les maîtres mots de notre espace...

The environment represents, just like the security and the quality of food, a major public health issue. The environmental responsibility for the companies is thus essential and indispensable. For us, this one is illustrated by working in collaboration with the local producers, tired craftsmen éco-persons in charge and while respecting the seasonal variation of the fruit and vegetables.

Since October 12th 2012, our team is happy to accommodate you at the restaurant  
le **STATU.CO**

In our culinary workshop, come to discover a creative cuisine combining the tradition and the authenticity, with Mediterranean flavors. All our dishes **on the spot** elaborate “**Are made house**” and by privileging the use of **fresh produce**.

## OUR FORMULA

<p><b>Formula 17.50€</b> (only proposed midday of the Monday to Friday)</p> <p>One Main course of the day + One Drink (Glass of wine 15cl VDP, draft beer, soft) + Gourmet coffee (coffee + 3 mini desserts « homemade»)</p>	<p><b>Formula 15.50€</b> (only proposed midday of the Monday to Friday)</p> <p>One starter of the day + One main course of the day + Free coffee on request</p>
<p><b>Formula 13.50€</b> (only proposed midday of the Monday to Friday)</p> <p>One main course of the day + One « homemade » mini dessert</p>	<p><b>Formula 18.50€</b> (only proposed midday of the Monday to Friday)</p> <p>One starter of the day + One main course of the day + One « homemade » mini dessert + Free coffee on request</p>
<p><b>« Niçois » Menu 29€</b> « Nissa bella » small size Or Fresh artichokes salad small size + Slow cooking of ox cheek and homemade gnocchi Or John Dory fish fillet in crust of dried tomatoes and pine nut, with fresh basil cream Or « Caramello » raviolis with fresh tomato sauce and black olives AOC de Nice + Gourmet coffee (coffee + 3 mini desserts « homemade»)</p>	<p><b>« Discovery » Menu 35.00€</b> To establish while choosing among the “small” starters, the dishes and the desserts of the menu and those announced by * on the board</p> <p>Starter + Main course + dessert + Free Coffee on request</p>

## OUR STARTERS

### Your favorites

	small	generous	maxi
« Nissa bella » plate A set of specialities from Nice : fritters, stuffed vegetable, pissaladière, eggplant caviar	11€	14€	20€
Like a « Caesar » salad Mesclun, tomatoes, mushrooms, red onions, chicory, chicken suprem, croutons, shaved parmesan cheese, lemon and parmesan cheese cream	10€	14€	
The raw purple artichoke salad Dried tomatoes, sanguins, tomato, pine nut, parmesan cheese, black olives	10€	14€	
« Homemade » Half-cooked foie gras with poached seasonal fruits Gingerbread ice, gingerbread fingers of bread, artisanal fig jam		14€	
	(+ 2€	If selected in	Menu)

### Our innovations

	small	generous	maxi
Mozzarella, tomato salad and mochetta (beef dried)	10€	14€	
Tartar of swordfish « à la niçoise » (black olives, dried tomatoes, pine,...)	11€	15€	20€

## OUR MAIN COURSES

### Your favorites

Artisanal burger with foie gras fried and its cèp cream, green salad and et «Homemade» French fries			18€
Beef tartar prepared by our care, mixed green salad and French fries			14€
Generous grilled ribbeye steak (≥ 300g) (+2€ extra for a sauce of your choice)			20€
Slow cooking of ox cheek and its «Homemade» gnocchi			16€
Roasted John Dory fish fillet in crust of black olive tapenade and herbal aromatic and its lemon butter sauce			18€
Roasted salmon fillet in « crumble » style with fresh basil cream			18€
«Homemade» Gnocchi (sauce with the choice among the niçoise, the stew, the cream of boletus,...)			14€

### Our innovations

« Oriental » Beef tartar, green salad and «Homemade» French fries			16€
Supreme of chicken, lemon-yellow sauce and breaded mozzarella			16€
Artisanal « Caramello » raviolis with fresh tomato sauce and black olives AOC de Nice «à la niçoise»			14€
Grilled duck breast (IGP gascogne) with poached seasonal fruits			22€

### Choice of side dishes

*A set of vegetable gratins, "Homemade" French fries, steamed veggies, green salad, "Homemade" gnocchi, rice*

## OUR « HOMEMADE » DESSERT

The chocolat mouss	7.00 €
The fruit of the market upside down tart	7.00 €
The tiramisu with vanilla from Tahaa	7.00 €
The chocolat or caramel fondant	7.00 €
The gourmet coffee (3 mini desserts)	7.00 €
The gourmet champagne (3 mini desserts and one glass of champagne (10cl)	14.50 €

## OUR SPECIALITIES

### **Our board**

Suggest you creative suggestions of the chef prepared « homemade » while following the wire of the seasons.

### **Plates to be shared**

- « Nissa bella » plate (A set of specialities from Nice : fritters, stuffed vegetable, pissaladière, eggplant caviar) at 14€
- The Statu.co's plate (selection of tapas, according to the market products disponibilities) at 14€

