

Nice Cuisine



There's no denying that tasting the local cuisine is a highlight of anyone's trip to the French Riviera.

Niçois cuisine is a wonderful mix of Mediterranean specialties with a strong Italian influence.

From the daily markets and fresh, local produce to some of France's best restaurants, Nice is a culinary paradise.

When you first arrive in Nice, it's easy to be overwhelmed by the sheer quantity of restaurants. With possibly only a week to test the mouth-watering local cuisine, there's no time to waste on a bad meal!

There are dozens of great places, and we've reviewed more than our recommended selection on our websites.

So what is special about the ones we list here? They are simply our tried and tested favourites where we have a special relationship with the owners and staff. We had some feedback last year that our readers thought these were advertising listings—we promise they are not. None of the restaurants featured in this section have paid to be in this guide, or give us special treatment beyond what is offered to our guests. Trust us, they don't need the business and at almost all the restaurants we suggest here, you should try to book ahead. If you do not feel comfortable reserving a table in French, either pop in to see them, send them an email, or ask us to do it for you.

You'll see many of the restaurants featured in last year's guide. This means we've continued to eat at these restaurants throughout the year and they're still just as good as ever. We've also replaced some because of less than perfect feed-

back from our guests and replaced with some new ones. Restaurants change here all the time, which is good news for you and us since there's always a new place to try no matter how long you spend here.

You'll notice as always, there are several key ring offers for you to benefit from. The restaurants love to welcome Pebbles guests and you'll be treated very well if you tell them you are from Pebbles or show your key ring or copy of the guide at the beginning of your meal.

Please don't wait until the end of your meal to show your copy of the guide or your key ring. The restaurateurs are often disappointed that they don't get to offer guests their apéritif or coffee because guests only plucked up the courage to mention the guide on the way out!

If you're still feeling a little shy, just leave your keys or a copy of the guide on the table where it's visible and let the waiter do the rest.

If you want to find more spots to grab a bite, visit the Nice Pebbles cuisine pages at www.nicepebbles.com. Foodies should visit our Riviera Pebbles cuisine pages at www.rivierapebbles.com for more detailed restaurant reviews and interesting articles about local cuisine.

As ever, we love hearing about your dining experiences, and this helps us give accurate recommendations to our future guests. So please feel free to share your dining experiences with us.

Le Luna Rossa (D4) 3 Rue Chauvain 04.93.85.55.66

Cosy and welcoming, Le Luna Rossa is ideal for a romantic evening for two with its softly lit dining rooms, though friends and families also come to enjoy the fresh Mediterranean cuisine on offer. The chef creates his mouth-watering “plats du jour” according to what he has found at the market on the day. Provençal classics with a modern touch make it a favourite with the local French and Italian crowd. Fresh fish, vegetables, meat and pasta take centre stage and the desserts are also well worth saving space for!

Three courses will work out at around €35.

Closed Saturday lunch, Sunday and Monday.

www.lunarossa.com

Key ring offer: apéritif maison



NEW

Flaveur (E3) 25b Rue Gubernatis 04.93.62.53.95

From the moment Flaveur opened in November 2008, it has become a huge hit with our guests, locals and us alike. The décor is refreshingly chic and the service impeccable. It is Mediterranean cuisine the way Grandma cooks it, with a contemporary twist often with hints of unusual spices. At lunch you can take a main dish with glass of wine and coffee for just €15—excellent value for the quality. At dinner, the food is almost gastronomy. Flaveur gained a Michelin star in March 2011.

Closed Sunday and Monday. Closed Saturday lunch.

www.flaveur.net

Key ring offer: apéritif maison



E **FD**

Darlington (F3) 11 Rue Delille 04.93.87.92.32

Introduced to us by one of our owners, Darlington is one of the newer additions to the New Town's thriving restaurant scene. Simple, honest, and reliable sums up this contemporarily designed bistro run by husband and wife team Nixu (Finnish) and Anne-Charlotte (French). Diners can expect starters of Caesar salads, cold meat plates, and warm vegetables dressed in truffle oil. For mains, simple favourites like sirloin steak with mash potatoes, asparagus risotto and their “real bacon cheeseburger” are on offer as well as more surprising dishes. Around €25 for 3 courses.

Open Monday-Saturday lunch. Open Friday-Saturday dinner.

Key ring offer: coffee



E

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Il Tempo (F3) 16 Rue Delille 04.93.92.38.34



A friendly couple that are happy to serve latecomers runs this simple bistro. They offer a great value “Formule” priced at €12 (a main, a dessert and either a glass of wine or coffee) which changes daily. You can expect plentiful salads, homemade desserts, and our favourite—oven-baked fish, complete in foil wrapping, with a healthy serving of potatoes and vegetables. There is a decent pavement terrace. It is only open at lunch time, but will open on Friday evenings for reservations only.

Closed Sunday.

Key ring offer: Formule for €10 rather than €12 or an apéritif maison

Amada (E3) 17 Rue Tonduti de l’Escarène 04.93.62.00.81



This tiny Japanese restaurant oozes class from the décor, the service, the soft background music, and original place settings and, of course, the food. Perfect for a romantic night out. The menu is simple. We expect most diners opt for the very decent three-course €33 menu. This includes five starter dishes, a choice of four mains and dessert. Dishes include rice or noodles and are weighted towards fish. Try the chef’s more unusual version of the Niçois staple, *petit farcis*.

Closed Sunday. Closed for lunch on Monday and Wednesday.

Key ring offer: apéritif maison

E FD

Boni (E3) Rue Tonduti de l’Escarène 04.93.62.93.36



Now recognised by many well-known guidebooks and critics, Boni goes from strength to strength. Famous for serving their choices of starters, mains and desserts by the “bols”, the menu and food is simple yet full of flavour and a sprinkling of fun. The Italian influenced menu changes daily but popular dishes are their white truffle risotto, artichoke and Parmesan salad, and their hot plate grilled meat and fish dishes. With friendly staff, excellent service, fabulous décor and delicious desserts, we love this place.

Closed Sunday, Monday and Saturday lunch.

Key ring offer: apéritif maison

E

Caffè Bianco (D4) 9 Rue Chauvain 04.93.13.45.12

Very popular with the locals, this hip and vibrant Parisian styled bistro has oodles of atmosphere. It is a perfect place for a romantic meal. It has a tempting menu of salads, meat, fish and pasta dishes displayed on mounted chalkboards. The three-course menu for €29 changes every month and at lunchtime you can enjoy two courses and a glass of wine for just €13. It has been a firm favourite of ours for several years now and guests have been known to go twice in a week they have liked it that much.

Closed Monday.

Key ring offer: digestif maison



E

Les Deux Canailles (D4) 6 Rue Chauvain 09.53.83.91.99 NEW

This new arrival opened March 2011. We've only had chance to eat here once but we've included it because we know the owners from their apprenticeships at the Michelin-starred Keisuké Matsushima. The owners are following in the footsteps of their former colleagues at Flaveur and we're sure it's going to be a huge hit. Here you will find fresh and flavoursome French gastronomy with Japanese influences. All on offer in a very stylish but no-nonsense setting. Set menu for dinner is between €35-55 and lunch €25.

Closed Mondays

www.lesdeuxcanailles.com

Key ring offer: apéritif maison



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NEW

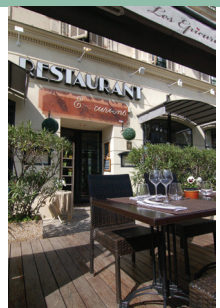
Les Épicuriens (E3) 6 Place Wilson 04.93.80.85.00

Classy, yet very friendly and decidedly unstuffy, Les Épicuriens celebrates the art of enjoying a good meal. Classic meat and fish dishes are cooked to perfection, beautifully presented and accompanied by expertly chosen wines by the glass, specifically selected to complement each individual dish. A local business crowd flocks here at lunch time to enjoy the "Formule". In the evening, it's à la carte only with mains ranging from €16-30 and starters and desserts from €10. Our find of 2011, Les Épicuriens is perfect for anyone who appreciates good food as much as we do!

Closed Sunday and Monday

www.lesepicuriens.com

Key ring offer: coffee



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FD

NEW

Nice Cuisine

Oliviera (F4) 8 bis Rue du Collet 04.93.13.06.45



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Half olive oil shop, half restaurant; each dish complements the aroma and taste of one of the olive oils. Sample an olive oil to be used with avocado, another for goat cheese, and another for lasagne. There's even oil for the tiramisù! The friendly owner, Nadim, is very charming and enthusiastic about his oils. Once you've tasted them, you'll understand why. The menu is made up of fresh local produce, and if you're up early, you're likely to see Nadim at the Cours Saleya market choosing the day's vegetables. Specialty dishes from €14.

Closed Sunday evening and all day Monday.

www.oliviera.com

Key ring offer: apéritif maison

La Rossetisserie (F5) 8 Rue Mascoinat 04.93.76.18.80



NEW

Intimate and friendly, the chef cooks up a feast in this cute little bistro just a stone's throw away from Place Rossetti. With its quirky façade showing an old style bakery sign, blink and you'll miss it, but try not to or you'll regret it! Serving uniquely roasted meats with scrumptious homemade accompaniments, it's simple, fresh and great value. Choose from slow-roasted lamb, pork, chicken, veal or beef served with mashed or roasted potatoes, ratatouille or salad for just €12. Homemade desserts, which change daily, complete the menu and finish off your meal perfectly.

Closed Sunday and Monday

www.rossetisserie.com

Key ring offer: coffee

Le Tire Bouchon (E5) 19 Rue de la Préfecture 04.93.92.63.64



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Very popular with our guests, this is a cosy, romantic, bistro style restaurant with two dining rooms and decent outside space at the back. The menu is weighted towards rich dishes from south western France, including roasted duck fillet, artichokes and green apple chips, and braised lamb. The desserts and dessert wine are plentiful. Situated in the heart of the Old Town, Le Tire Bouchon is convenient for many of our guests. Three course set menu from €28 per person.

Open daily.

www.le-tire-bouchon.com

Key ring offer: apéritif maison

La Table Alziari (G4) 4 Rue François Zanin 04.93.80.34.03

Sometimes simple menus are the best. La Table Alziari always has a bustling atmosphere despite being tucked away on a raised cobbled street behind Rue Pairolière. We love the pasta with pesto and tomato, but are always spoilt for choice from the mouth-watering typical Niçois plates offered on the chalkboard menu including lamb daube, tuna and white bean salad, sardines farcis, and braised veal. The homemade chocolate cake is also yummy. Dishes between €7-14.

Closed Sunday and Monday.

Key ring offer: apéritif maison or coffee



Il Vina Ino (A4) 33 Rue de la Buffa 04.93.87.94.25

A modern yet authentic Italian restaurant. No pizzas here; the owners concentrate on simple pasta and meat dishes. As with any good Italian chef, the success lies less in the originality of the dishes and more in the quality of the fresh ingredients and perfectly cooked pasta. This is a refreshing alternative to the multitude of Italian pizzerias. The décor is contemporary and the staff friendly and attentive. An average dish is around €13.

Closed Sunday. Closed Monday lunch.

Key ring offer: digestif maison



Luc Salsedo (B4) 14 Rue Maccarani 04.93.82.24.12

Having trained with several highly regarded chefs including Alain Ducasse, it's no surprise that Luc Salsedo offers some of the best contemporary French cuisine in Nice, all with the chef's own personality, often fresh out of his own garden. The service, the wine list and the elegant crisp surroundings all add to the class. The menu changes every 10 days depending on what's seasonal. Not at all stuffy, it's a firm favourite of ours for a special occasion. Three courses from €44.

Closed Wednesday.

www.restaurant-salsedo.com

Key ring offer: amuse-bouche or limoncello



FD

Nice Cuisine

Au Vieux Four (H3) 1 Rue Emmanuel Philibert 04.93.89.00.89



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Baked to perfection with a paper-thin crust, these pizzas are hard to beat. Pizza chef Pascal Fritsch was awarded for his Pizza Campagnarde, the best pizza on the Côte d'Azur. If pizza is not for you, they also do good meat dishes and fantastic scallops. Whoever makes the tiramisù should also win an award. We are regular diners at Vieux Four, and guests also now love the place for the food, the service and the bustling atmosphere.

Closed Sundays and Monday lunch.

Key ring offer: apéritif maison

La Zucca Magica (H5) 4 bis Quai Papacino 04.93.56.25.27



Pumpkins and their courgette cousins are the order of the day at this popular portside restaurant with a cute terrace area. Eccentrically decorated, it's hard not to count the pumpkins as you dine. The most well known vegetarian restaurant on the Riviera, but carnivores will also leave content. There is a no nonsense (and no choice) five very filling vegetarian courses waiting for you when you are seated, at lunch or at dinner. With cheese also featuring heavily, you will look a little pumpkin-esque on your way out!

Closed Sunday and Monday.

www.lazuccamagica.com

Key ring offer: apéritif maison or coffee

Sapore (H3) 19 Rue Bonaparte 04.92.04.22.09



French tapas including miniature hamburgers, duck, tomato, basil, and artichoke bruschetta, are offered alongside the main tapas menu. Sapore, or taste in Italian, serves up flavourful creations in a minimalist, designer setting. There is a very hip and friendly atmosphere. Eight tapas dishes cost €28, or you can eat à la carte for €4-6 a dish.

Open evenings except Sunday and Monday.

www.restaurant-sapore.com

Key ring offer: digestif maison

La Cave d'Origine (A4) 3 Rue Dalpozzo 04.83.50.09.60

A secret close to the locals' hearts, La Cave d'Origine's cosy and rustic dining room cum wine cellar fills up night after night, a world apart from the tourist hubs of the Old Town and Pedestrian Zone.

You'll be welcomed with open arms and enjoy home cooked dishes with flavourful twists, surrounded by happy clients and dusty bottles of fine wines. Mains are around €15-20, and we highly recommend the delicious veal, though the menu changes with the seasons, so you never know what you'll find.

Down to earth and friendly, be sure to bring your Pebbles Guide and you'll be treated extra specially!

Closed Sunday and Monday

Key ring offer: Surprise!



NEW

Casual Dining

Snug and Cellar (F5) 22 Rue Droite 04.93.80.43.22

Nice's only gastro-pub, Snug is a favourite with our team. We are fans of the fresh tapas menu that changes daily. If we are hankering after Sunday lunch or fish and chips, we can get a good helping of both here. The atmosphere is friendly and the staff always attentive. The Snug has a reasonably priced à la carte menu with starters and desserts from €5 and main dishes from €15. There is a set lunch menu for around €10. The Snug has no freezers or a microwave and all food is fresh and expertly prepared by decent chefs.

Our guests also give us great feedback on Snug. It is hailed as a lifesaver for parties that prefer more English food or a decent pint of Guinness, though it is by no means just an Irish pub on the French Riviera. The French vibe is evident in some of the food on offer and the atmosphere of Place Rossetti on the pavement terrace.

Open daily.

www.snugandcellar.com



E

Gossip Bar (H4) 7 rue Bonaparte 04.83.45.72.15

The warm lounge bar décor and ambience along with the friendly charms of owners Marc and Lionel, has you sinking into a chair and staying all night long. Often our team pop in for a glass of their reasonably priced wine after work and end up doing just that, especially since drinks are always served with complimentary canapés.

The homemade food on offer is just the ticket for a casual night's dining. There are fancy burgers, lasagnes and chunky chips as well as more French inspired full dishes such as blanquette de veau and coquelet. The desserts such as lemon tart and apple pies are perfect for cosy winter evenings in, especially if you have bagged a seat near the contemporary fireplace. In summer, there are some outside tables. All year round live lounge DJ music can be enjoyed.



E

NEW

Riviera Cuisine

L'Armoise (D4) 2 Rue de la Tourraque VIEIL ANTIBES 04-92-94-96-13



FD

This tiny restaurant is a delightful surprise. If you're a gastronome this hidden gem should be on your list. The degustation menu of six dishes for €59 is not to be missed for real foodies. The other options are the three-course menu for €34 and the four-course menu for €40. Examples of dishes are the risotto with delicate shavings of summer truffles, catch of the day with *gnocchi piemontais* and poached apricot with *vacherin* (meringue filled with Chantilly crème and fruit). Yum!

Closed Monday all day. Closed Tuesday and Wednesday lunch.

Key ring offer: apéritif

Le Brulot (D4) 2 & 3 Rue Frédéric Isnard ANTIBES

04.93.34.17.76 (Brulot) 04.93.34.19.19 (Brulot Pasta)



These two adjoining cavern restaurants are brimming with old world charm, not least because most of the food is cooked in their wood-fired oven. Both are popular with tourists and locals alike. Le Brulot Pasta offers pizzas and creamy pasta dishes. Takeaway is also available. Le Brulot is a little more upmarket with typical Niçois dishes such as *daurade grillée*, *cotes d'agneau*, *moules farcis* and *le magret de canard* as well as great *socca*.

Le Brulot: Closed Sunday. Closed Monday–Wednesday lunch.

Le Brulot Pasta: Open daily

Key ring offer: digestif maison

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We all love sampling restaurants along the French Riviera when we get time to explore. There are many reviews on our websites of restaurants we have tried and loved. Please read the reviews on the sites which we add to when we can.

It is harder for us to build up personal relationships with restaurants outside of Nice because most of the team and most of our guests are based in Nice. This means we can't offer our guests key ring offers at all the restaurants we recommend to you here, and we heavily rely on our guests' feedback to tell us if these restaurants are still as good as we found them to be on our visits. Where we can provide key ring offers, details are given.

La Taille de Guepe (C4) 24 Rue de Fersen ANTIBES 04.93.74.03.58

This restaurant is all about eating well, so the dishes are good for you and your taste buds. Fresh flowers feature heavily in the cuisine here, adding both decoration and health benefits to your plate. The menu légère at only €14.50 will leave you satisfied but guilt free, as two courses are less than 550 calories. If you don't care about the calories, try the menu gourmande, enough to satisfy the biggest tums. The setting is perfect for a light lunch or a romantic dinner under the twinkling fairy lights.

Closed Sunday and Monday.

Key ring offer: apéritif maison



Le Figuier de Saint Esprit (D4) 14 Rue Saint Esprit ANTIBES 04.93.34.50.12

Christian Morrisset is the celebrity chef at this fairly new chic restaurant which is certainly Michelin star worthy. This is an unforgettable dining experience for all the right reasons—we love it. As well as the gorgeous setting (especially on the vine-wrapped indoor terrace), impeccable service, and excellent wine list, the food is highly creative and delicious. Dinner is expensive at around €90 a head, but there are two cheaper lunch time set menus at €55 or €75.

Closed Tuesday. Closed Wednesday lunch.



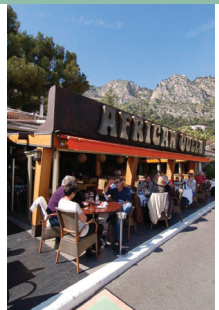
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African Queen Port de Plaisance BEAULIEU-SUR-MER 04.93.01.10.85

An infamous good quality restaurant. It is always busy and has a warm and relaxed atmosphere. You can choose to have a gastronomic feast (their huge fish platters are legendary) for around €50 or just simply a pizza from their wood burning oven, salad or char-grilled burger for around €10. There is a large inside eating area, but most diners favour the large terrace. It's pricier than others on the same marina strip, but justifiably so.

Open daily.

www.africanqueen.fr

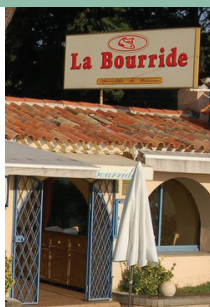


FD NEW

Riviera Cuisine

La Bourride 5 Rue Capitaine de Frégate Vial

PORT DU CROS-DE-CAGNES 04.93.31.07.75



FD

An impressive and classy port side restaurant where the specialties are *bouillabaisse* and *bourride* (white fleshed fish only).

Chef Hervé Kobzi provides numerous traditional dishes such as risotto with lobster and *Carpaccio de coquilles Saint-Jacques*.

Around €60 for a three-course meal.

Closed Wednesdays.

Le Tilleul Place du Tilleul ST-PAUL-DE-VENCE 04.93.32.80.36



FD NEW

Commanding a large part of the square in the heart of the village, this large restaurant is an institution that hasn't gotten lazy despite so much passing trade. There is very good quality seasonal cuisine on offer with attentive service in the main restaurant. You can also enjoy afternoon tea between 3pm–6pm daily or pick up snacks next door. The large outside terrace area with panoramic views over the ramparts and mountains complete a great dining experience.

www.letilleul-saintpaul.com

Le Perroquet 13 Avenue Georges-Gallice JUAN-LES-PINS 04.93.61.02.20



FD NEW

Located across from the Parc, this colourful restaurant is great for simply grilled fish dishes and also serves good succulent steaks with flavoursome homemade sauces. The regional specialities are on offer such as daube and local red mullet. Melt-in-the-mouth pastry desserts are a firm favourite amongst their regulars. The décor is upmarket and the large terrace gets full quickly in summer. Be warned that the service can sometimes be slow during busy times, but when quiet we've found it excellent.

Mantel (C4) 22 Rue St-Antoine CANNES (LE SUQUET) 04.93.39.13.10

The risotto at this elegant and tastefully decorated restaurant is hard to beat. But it's not the only reason to visit. Every dish cooked by Noël Mantel (he trained under Alain Ducasse) is a triumph of seasonal French cuisine. This is for a special treat, though the lunchtime menu is very reasonable at €25, and you can order wine by the glass. In the evenings the set menus are €37 or €57. The wine list is impressive.

Closed Wednesday. Closed Tuesday and Thursday lunch.

Key ring offer: apéritif



FD

Voglia di Pasta (C4) 73 Rue Félix-Faure CANNES 04.93.99.80.59

Popular with the locals, this inconspicuous matchbox restaurant is wonderful for people watching as it's directly in front of the morning flower market on the Croisette. The linguini scoglia is not to be missed—al dente pasta with a mix of the freshest seafood available. Wash it down with a delicious sparkling red Lambrusco, perfect for lazy afternoons! Around €13 for a main dish.

Open: 7 days a week, Noon-3pm & 7-11pm

Key Ring: Kir cocktail.



Hostellerie Jérôme 20 Rue Comte-de-Cessole LA TURBIE 04.92.41.51.51

Dining here is a special treat and the restaurant is worthy of its two Michelin stars. The main restaurant is set in a vaulted thirteenth century room with frescoed ceilings. We'd highly recommend the pungent and earthy truffle risotto. Set menus from €70. If this restaurant is out of budget, you might want to try Bruno Cirino's more modest bistro across the road, Café de la Fontaine, which we like for its typical French local ambiance and good honest Grandma-knows-best food.

Closed Monday and Tuesday. Open dinner only.

www.hostelleriejerome.com



FD NEW