BEACH
BEAU RIVAGE

Your business or private event on the beach





EVENTS IN NICE

La Plage Beau Rivage welcomes you all year round for your business or private event overlooking Mediterranean sea !

On the menu? the charm of Nice's Promenade des Anglais.
Add gourmet, local and responsible cuisine;
A professional, efficient and demanding team.
And last but not least, a bohemian chic atmosphere that can be intimate or festive, depending on the color you wish to give to your event.
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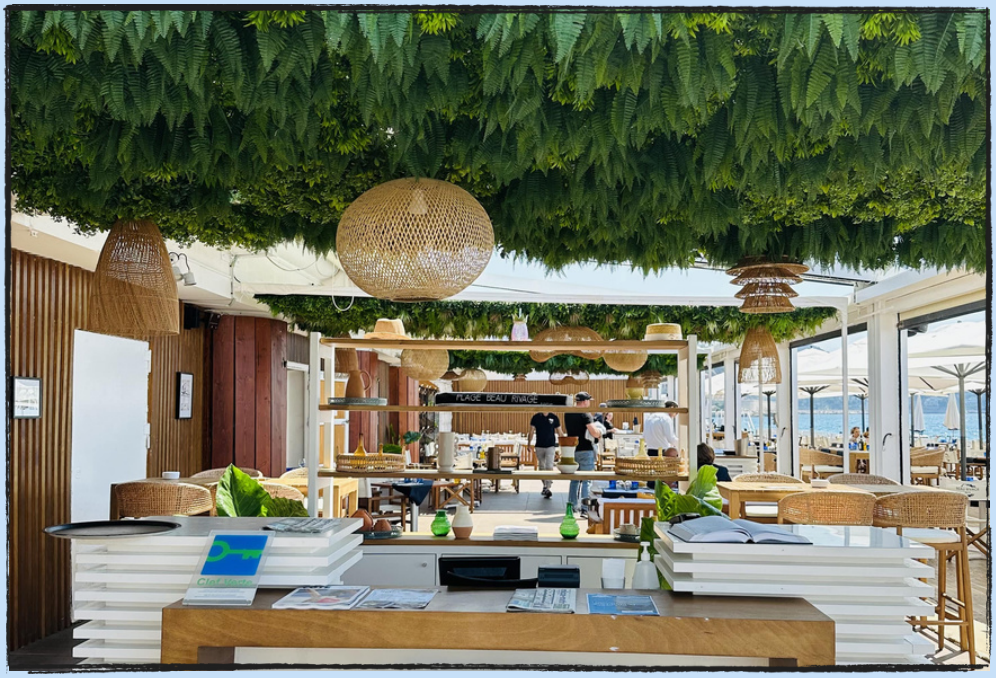
Cocktails, lunches or dinners, gala evenings, product launches, anniversaries... We offer personalized, tailor-made services.
Immerse your eyes in the immensity of blue, Baie des Anges style, without worrying about technical details. We're here to help.

Partial or total privatization
From 10 to 400 people for seated meals and up to 800 for cocktails

RESTAURANT

All year round, the restaurant features a 160 m2 indoor dining room and a 180 m2 covered veranda. From April to October, you can also take advantage of the 240 m2 outdoor terrace, which can be tented to cover the entire area.





TENDANCE BEACH

Our lounge is open from June 1st to August 31th.
Several areas are available, including a 100 m² VIP corner overlooking the beach.





	SEATED MEAL	STANDING COCKTAIL
INDOOR ROOM	60	90
VERANDA	80	160
OUTDOOR TERRACE	260	550
TOTAL	400	800

High season :

Possibility of privatizing the restaurant in high season from 7pm to midnight

Or from 7 p.m. to 2 a.m. with municipal authorization

Low season (mid-September to mid-May)

Private dining from 7pm to midnight - minimum 50 people

**Rate on demand*

MENU
BEAU RIVAGE

Up to 20 people - Choice on spot - From 40 €

CHOICE OF STARTER

Zucchini flowers stuffed with fresh local goat's cheese,
Grilled sweet pepper coulis, Nice zucchini pickles

Octopus salad with sliced lemon peel and coriander
Crunchy sun vegetables marinated in balsamic vinegar

CHOICE OF MAIN

Mediterranean ombrine, cream of piquillo sauce
Braised fennel with citrus fruits, Mashed potatoes with olive oil

Supreme of Piedmont chiken roasted at low temperature,
Caramelised sweet onion succulent,
Purple artichoke barigoule and polenta

Niçois gnocchi with chard (Merda de Can) with local sheep's cheese cream, Cherry tomatoes and grilled almonds

CHOICE OF DESSERT

Crunchy cake chocolate - caramel
Lemon cheesecake & speculoos

MENU

COMTÉ DE NICE

3 courses - Single choice for all guests - From 40 €

STARTER

Zucchini flowers stuffed with fresh local goat's cheese,
Grilled sweet pepper coulis, Nice zucchini pickles

Watermelon and feta salad with mint,
Rocket, red onion and cherry tomatoes

Perfect egg, truffle cream and foccacia croutons

MAIN

Mediterranean ombrine, cream of piquillo sauce
Braised fennel with citrus fruits, Mashed potatoes with olive oil

Supreme of Piedmont chiken roasted at low temperature,
Caramelised sweet onion succulent,
Purple artichoke barigoule and polenta

Gnocchi with cream of local ewe's milk tomme,
Roasted cherry tomatoes and toasted almonds

DESSERT

Coffee Tiramisu

Pistachio “Crème Brulée”

Red fruits Panna Cotta

MENU
HORIZON

3 courses - Single choice for all guests - From 50€

STARTERS

Beef carpaccio with summer truffes, parmesan and roquette salad

Tomatoes with pesto, creamy burrata from “les Pouilles”,
Spring onion, olives & pine nuts

Octopus salad with sliced lemon peel and coriander Crunchy sun vegetables marinated in balsamic vinegar

MAIN

Mediterranean Sea bream fillet,
Pistou vegetables and iodised Menton lemon broth

Roast veal cooked at low temperature, Nice panisse with rosemary
Zucchini flowers stuffed with eggplant caviar and tomato confit

Creamy truffle risotto

DESSERT

Crunchy cake chocolate - caramel

Lemon cheesecake, speculoos, roasted apricots with rosemary

Tropical fruit pavlova

COCKTAIL

SALT & COLD

Verrine of eggplant caviar and fillet of red mullet

Mini pain bagnat (sort of niçois sandwich)

Bagnat cauda & warm anchoïade

Salt “Tourte de Blette”

Verrine of sea bream tartare with candied lemons

Backcountry goat cheese mousseline verrine

Niçoise tuna rillette / French riviera baguette

SALT & HOT

Mini croque-monsieur smoked and traditional salmon

Cod fritters / Mini niçoise burger

Traditional niçoise pissaladière

Barba Juan Foccacia tomato mozzarella and basil

Zucchini flower fritter

Anchovy enfarinata / Shrimp fritters

Niçoise beef daud cigarette

SWEET

Mini verrine of Chocolate / Mini verrine of panacotta

Mini verrine of fresh fruit salad

Assortment of macarons

Mini lemon tartlet / Mini raspberry tartlet

Mini eclair coffee / Mini chocolate éclair / Sweet chard pie

From 3 to 20 pieces ... or as you wish

AND ALSO

Buffet

Brunch

Tapas & Boards to share

Drinks Packages

Open Bar

Aperitif Packages

Wedding Reception

Traditional “Pièce Montée”

Birthday Cake ...

PLAGE BEAU RIVAGE

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