

On Ice

Oysters

— DAVID HERVE 6/12

La Gilardeau N. 5
480/890

La Speciale N. 2
388/740

La Royale N. 3
368/698

Selection
420/780

Caviar

— PERSEUS 30G/50G

N. 2 Superior shrenkii
888/1388

N. 5 Gueldenstaedtii
988/1488

N. 7 Amur Beluga
1580/2480

Niçoise salad 288
home-made ventresca

Marinated red bell
pepper 190
santonía anchovies

Fresh organic
heirloom tomato 260
burrata cheese, basil

Catch of the day MP
grilled / Meunière, market vegetables

Seared seabass "Grenobloise" 440
spinach, cauliflower mimosa

Lobster linguini 498
lemon, mascarpone

Black truffle porcini risotto 350
parmesan, olive oil

Vitello tonnato 240
veal, tuna sauce

Beef tartar (4oz/8oz) 280/560
toast

Pâté en croûte 290
pickles

Baby lamb shoulder "Aveyron" 588
pine nuts, argan oil and raisins

Pan seared veal cutlet 680
guanciale, Rossini sauce

Black angus peppered tenderloin 680
black pepper sauce, mash potato

Other available sides

Green salad, French fries, Mash potato, Market vegetables

Starters

Main Dishes

Roast of the day 428

sauce of the day, mashed potatoes & green beans

Bites

Chicken skewers 208
mango chutney, tandoori sauce

Lamb kofta kebab 220
pita bread

Qura bikini 290
ham, cheddar, truffle

Fish & chips 258
seaweed mayonnaise

Truffle French Fries 110

Boards

Charcuterie
selection 628
Iberico ham, wagyu bresaola,
Bayonne ham, salami,
chorizo, goose rilette

Aged Cheese
selection (3/6) 340 / 598
selection of cheeses by
Antoine Zaruba

Home-made
Goose rilette 198
sourdough bread

Josilito pata negra 410
Iberico ham, tomato bread

Bayonne ham 240
butter, cornichons, black olives