

On Ice

Oysters 6/12

La Gillardeau N. 5
480/890

DAVID HERVÉ

La Spéciale N. 2
388/740

La Royale N. 3
368/698

Caviar 30G/50G

LA MAISON KAVIARI

Caviar Kristal
1048/1688

Caviar Oscietra Prestige
988/1488

Niçoise salad homemade ventresca	288	Vitello tonnato quail egg, capers, parmesan	240
Marinated bell peppers extra virgin olive oil, garlic confit	190	Australian black angus beef tartare (4oz/8oz) bread crouton	280 /560
Fresh organic heirloom tomatoes burrata, basil	260	Pan seared duck foie gras roasted apple, balsamic	290
Fishing boat wild caught dover sole* meunière style	888	"Aveyron" Baby lamb shoulder* pine nuts, raisins, argan oil	588
Brittany line caught seabass* romanesco condiment	440	Milk fed "Salers" veal cutlet* morel sauce	680
Lobster linguini mascarpone, lemon	498	Tenderloin black angus M5 (8oz)* black pepper sauce	680
Wild mushroom risotto parmesan, black truffle	350		

*Choose your side

green salad, French fries, mashed potato, market vegetables

Starters

Main Dishes

Bites

Special of the day

428

Truffle French fries	110
Bar bites of the day	170
Chicken skewers mango chutney, tandoori sauce	208
Lamb kofta kebab pita bread	220
Fish & chips seaweed mayonnaise	258
Grilled ham & cheese ham, cheddar, truffle, white toast	290
Qura bikini wild Scottish salmon caviar Oscietra Prestige 30g	988

Boards

Charcuterie selection Iberico ham, wagyu bresaola Bayonne ham, salami chorizo, goose rillettes	628	Homemade goose rillettes sourdough bread	198
Refined selection of cheeses by XAVIER BOURGON	340	Joselito pata negra Iberico ham, tomato bread	410
		Bayonne ham butter, cornichons, black olives	240