

STARTERS

COLD

GRILLED PEPPERS IN OLIVE OIL	22
CREAMY BURRATA, TOMATO, OLIVES, BASIL	24
PLATE OF PATA NEGRA, PAN CON TOMATE	48
HOME-MADE DUCK FOIE GRAS	45
VITELLO TONNATO	29
SALMON GRAVLAX, AVOCADO, BLINIS	29

RAW

RED TUNA MARINATED IN LIME, DRIED APRICOTS, MINT	29
CARPACCIO OF SEA BREAM, MANGO, CORIANDER	32

SALADS

ARTICHOKES, PECORINO, HAZELNUTS	26
ENDIVE, GORGONZOLA CHEESE, PECAN AND PEAR	26
KING CRAB, AVOCADO, SALAD	60

HOT

ZUCCHINI FLOWER FRITTERS	26
FROG LEGS WITH GARLIC AND PARSLEY SAUCES	36
HONEY ROASTED SAINT-MARCELIN, THYME, PINIONS	20
6 BURGUNDY SNAILS	23
CRISPY SHRIMP, COCONUT, LIME	36
FRIED SQUID WITH HERB MAYONNAISE	28

OUR CAVIAR

CAVIAR OF SOLOGNE (50GR), OSCIÈTRE IMPÉRIAL (50GR)	180
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DISHES

PASTA AND RISOTTO

TRUFFLE RIGATONI	42
OUR FAMOUS LOBSTER PASTA, SECRET SAUCE	70
"PRIMAVERA" RISOTTO	38

FISH

MARINED GIANT SHRIMPS, SWEET PEPPER	60
JOHN DORY FILLET WITH WHITE BUTTER SAUCE	58
ROASTED BASS STEAK WITH ARTICHOKE	55
OUR BEAUTIFUL SOLE MEUNIÈRE	65

MEAT

DUCK BREAST, HONEY SAUCE	42
VEAL CHOP MILANESE	48
BEEF FILLET WITH PEPPER TRADITION	60
"BLACK ANGUS" STEAK WITH SHALLOTS	48
IBERIAN LAMB CHOPS, OREGANO, CANDIED GARLIC	48

TO SHARE (2 PEOPLE)

SEA BASS IN A SALT CRUST OF GUERANDE	130
WAGYU ENTRECOTE SELECTED BY OUR CARE	190

SIDES (ONE SERVED WITH OUR FISH AND MEAT DISHES)

FRESH FRENCH FRIES - HEART OF LETTUCE - SESAME BROCCOLINI - WHITE RICE	
SMASHED POTATOES - SMASHED POTATOES WITH TRUFFLES (+10€)	