

On Ice

Oysters

— DAVID HERVE 6/12

La Gillardeau N. 5
480/890

La Spéciale N. 2
388/740

La Royale N. 3
368/698

Selection
420/780

Caviar

— PERSEUS 30G/50G

N. 2 Superior Schrenckii
888/1388

N. 5 Gueldenstaedtii
988/1488

N. 7 Amur Beluga
1580/2480

Niçoise salad 288
homemade ventresca

Marinated bell 190
peppers
santoña anchovies

Fresh organic 260
heirloom tomatoes
burrata, basil

Catch of the day MP
grilled / meunière, french beans

Seared seabass "Grenobloise" 440
spinach, cauliflower mimosa

Lobster linguini 498
mascarpone, lemon

Black truffle porcini risotto 350
parmesan, olive oil

Vitello tonnato 240
veal, tuna sauce

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

Pan seared foie gras 290

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

Pan seared veal cutlet 680
guanciale, rossini sauce

Black angus peppered tenderloin 680
mashed potato, black pepper sauce

Other sides

green salad, french fries, mashed potato, market vegetables

Starters

Main Dishes

Bites

Truffle french fries 110

Bar bites of the day 170

Chicken skewers 208
mango chutney, tandoori sauce

Lamb kofta kebab 220
pita bread

Croque truffe 290
ham, cheddar

Fish & chips 258
seaweed mayonnaise

Roast of the day 428

mashed potato & green beans, sauce of the day

Boards

Charcuterie 628
selection

Iberico ham, wagyu bresaola
Bayonne ham, salami
chorizo, goose rillettes

Aged cheese 340 / 598
selection (3/6)

selection of cheeses by
Antoine Zaruba

Homemade 198
goose rilette

sourdough bread

Joselito pata negra 410
Iberico ham, tomato bread

Bayonne ham 240
butter, cornichons, black olives