

STARTERS

18 Month Tajima Wagyu Beef Cecina €38

Traditional Pastry Pâté with Foie Gras, Pistachio and Herb Salad €32

Panettone Croque with Parmesan, Bone in Veal Ham and Melanosporum Black Truffle €65

Gambero Rosso Crudo, Lime Zest, Kalamata Olive Oil and Torrefied Buckwheat €48

Tuna Carpaccio, Bulgogi Sauce €28

Roasted Octopus, Black Garlic Cream and Baby Artichoke €34

« Puy » Green Lentils, Vegetable Brunoise and Foie Gras « au torchon » €38

Carpaccio of Scallop and Melanosporum Black Truffle €48

Roasted Bone Marrow Glazed with Meat Jus, Chateaubriand Beef Fillet Tartare with Pistachio €65

MAIN COURSES

Creamy Linguine with Trout Roe and Lime Zest €58

Braised Beef Cheek, Red Wine Sauce, Seasonal Vegetables and Pan Seared Foie Gras €72

Roasted Scallops, Creamy Leeks, Parmesan Shavings and Melanosporum Black Truffle €78

Sliced Farm Raised Veal Chop, Caviar Sauce with Meat jus, Fries €145

Crispy Veal Sweetbreads, Fork Mashed Potatoes, Meat Jus and Lobster Bisque €85

Sole Meunière, Fork Mashed Potatoes and Baby Spinach Salad €125

Wagyu Beef Chuck Flap, Fries €165

Shelled Blue Lobster, Béarnaise sauce and Mashed Potatoes €110

TO SHARE

Black Angus Tomahawk (1.2 kg), Meat Jus and Fries €320

40 Day Aged Angus Ribeye (1.2 kg), Meat Jus and Fries €275

DESSERTS

Profiteroles, Vanilla Ice Cream, 72% Venezuelan Hot Chocolate Sauce €21

72% Venezuelan Chocolate Mousse, Kalamata Olive Oil and Fleur de Sel €18

Organic Lemon Tart with Meringue, Lime Zest €21

Baba with Umeshu, Vanila Whipped Cream €24

Victoria Pineapple Carpaccio with Mint Syrup €24