

English Menu

STARTERS

-Crispy Octopus, Homemade Hummus Sauce	22€
- Roasted Focaccia With Red Peppers Salad And Gorgonzola Espuma	19€
-12 Snails in Garlic Butter	22€
-Homemade Duck Foie Gras, Onions Chutney And Toasts	25€
-Smoked Burrata, Cherry Tomatoes Olive Oil Gressinis	19€
-Tuna And avocado Tartare, Lime, Cilantro	23€

Prix net et service compris

MAIN COURSE

-Grilled Angus Beef Ribeye, Bearnaise Sauce, French Fries	39€
-Braised Beef In Red Wine (8 Hours), Baby Onions, Mash Potatoes	32€
-Sous Vide Duck Breast, Foie Gras Sauce, Roasted Potatoes	35€
-Free-Range Chicken Supreme with Morels Sauce	32€
-Grilled Beef Tenderloin, Peppercorn Sauce, Roasted Potatoes	42€
-Melt in A Mouth Lamb Shoulder, Sage And Garlic Jus	34€
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-Whole Grilled Sea Bass with Fleur de Sel, Niçoise Olive Virgin Sauce	34€
-Creamy Risotto With Provençal Style Sauteed Tiger Prawns	35€
-Pan-Seared Monkfish Medallions, White Wine Butter and Clams Sauce	37€
-Roasted Cod Loin, Chorizo Crumble, and Risotto	36€
-Pan Seared Sea Bream Filet, Grilled Asparagus, Beurre Blanc	35€