

English Menu

STARTERS

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| -Crispy Octopus, Homemade Hummus Sauce | 22€ |
| -Goat Cheese Arancinis, Roasted Garlic Cream And Parmesan | 19€ |
| -12 Snails in Garlic Butter | 22€ |
| -Homemade Duck Foie Gras, Onions Chutney And Grilled Toasts | 25€ |
| -Creamy Burrata, Grilled Bell Peppers In Olive Oil, Gressinis | 18€ |
| -Salmon And avocado Tartare, Pomgranate And Cilantro | 22€ |

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	34€
-Grilled Beef Tenderloin, Peppercorn Sauce, Roasted Potatoes	42€
-Roasted Rack Of Lamb, Olive And Rosemary Jus	44€
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-Creamy Risotto With Provençal Style Sautéed Tiger Prawns	35€
-Pan-Seared Monkfish Medallions, White Wine Butter and Clams Sauce	38€
-Roasted Cod Loin And Chorizo Crumble With Zucchini Risotto	36€
-Pan Seared Sea Bream Filet, Grilled Asparagus, Beurre Blanc	35€

- Bon Appétit -

Prix net et service compris.