FESTIVE SUGGESTIONS

Wagyu beef tartare
Classic hollandaise, fresh black truffle *(D)* _195

"Gambero Rosso" carpaccio
Stracciatella, Oscietra caviar *(D)(FS)* _160

Fresh pasta "Mafalda" raviolo
Langoustine, bisque foam *(D)(FS)* _250

Pithivier de Noël _310

Bûche de Noël *(D)(N)* _135

LES ENTRÉES FROIDES

Gillardeau oysters nº 3
lemon, shallot vinegar *(GF)(FS)* _49 per piece

Gazpacho soup
brunoise vegetables & basil *(V)* _49

Sliced tuna
Xo sauce, sea asparagus *(FS)* _100

Seabass carpaccio
ginger dressing, kombu salt, jalapeños *(GF)(FS)* _80

Seabream ceviche
strawberries leche de tigre, red chili coriander cress *(FS)* _125

Salmon tartare
avocado, spicy crispy rice *(FS)* _126

King crab salad
avocado, lemon *(GF)(FS)* _310

Beef carpaccio
fresh truffle, comté cheese *(D)* _125

Burrata
artichoke texture, rocket leaves *(GF)(V)(D)* _95

Quinoa salad
kale, apple, goji berry, parmesan *(GF)(N)(V)* _85

Roasted beetroot
goat cheese cream, walnuts, baby kale *(N)(V)(D)* _72

Foie gras terrine
red apple compote, round brioche *(A)* _185

Whole king crab leg
spicy mayo *(FS)* _415

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LE CAVIAR

Served with blinis, crème fraiche & selection of condiments *(FS)(D)*

Caviar Oscietre 30g _640

Beluga Caviar 30g _1880

LES ENTRÉES CHAUDES

Fried calamari
green jalapenõs mayo, furikake powder *(FS)* _95

Beef short ribs
honey glaze, pomelos, coriander _257

Bone marrow
beef jus, rustic toast, pickled onion _98

Gambas
chili, coriander, garlic *(GF)(FS)* _98

Escargot de Bourgogne
parsley & garlic butter *(D)* _108

Truffle pizza
provolone, burrata, truffle *(V)* _180

Seared foie gras brioche bun
truffle, onion jam, wagyu cecina _169

PREMIUM SELECTION

Beef tenderloin rossini, perigueux sauce _435

Caramelized wagyu striploin (grade 6-7) _485

Wagyu japanese A5 tenderloin 250g _1025

Black angus Cote du boeuf, cherry tomato salad, confit garlic _1000

Catch of the day _price available on request *(FS)*

Veal milanese "OREILLE D'ÉLÉPHANT" *(D)* _390

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LES PLATS

Seabass
quinoa, pumpkin, parmesan sauce *(N)(FS)* _184

Tuna steak
seared Romaine lettuce, dill mayo *(GF)(FS)* _170

Grilled BBQ octopus
yuzu dressing, garlic & saffron aioli *(GF)(FS)* _170

Grilled jumbo prawn
multicolor capsicum sauce, coriander cress *(FS)* _135

Chicken breast
green curry sauce, wild pilaf rice *(D)* _168

Beef tartare
caper, parsley, shallots, potato crisps *(GF)* _182

Grilled Black Angus rib-eye
shallot & red wine jus _345

Lamb chops
pistachio & mint pesto, green pepper *(D)(N)* _195

Pappardelle
beef short ribs, mushrooms & veal jus _152

Lobster linguine
tomato confit, basil leaf *(FS)(D)* _257

Risotto
shrimps, mint & lemon zest *(D)(FS)* _150

Les coquillettes de mon enfance
comté cheese, fresh truffle, veal ham *(D)* _130

Rigatoni, seasonal truffle *(V)(D)* _220

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LES ACCOMPAGNEMENTS *(V)(GF)*

Pomme frites maison _49

Purée de pommes de terre _46

Broccolini, almond flakes *(N)* _54

Roasted cauliflower, truffle cream _58

Heirloom tomato, red piquillo salad & confit garlic *(V)(GF)* _51

LES SUPPLÉMENTS

Black truffle 5g _150
Traditional caviar 5g _126

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