

## HOT AND COLD STARTERS

<b>SCALLOP</b>	
with crunchy endives in a virgin lemon olive oil .....	63 €
<b>MONTE CARLO</b>	
king crab, young vegetables and mozzarella .....	71 €
<b>SMOKED SALMON</b>	
from Scotland served with crispy millstone bread.....	42 €
<b>LOBSTER</b>	
with fresh avocado coulis, spicy oil and burrata .....	79 €
<b>LANGOUSTINE</b>	
in a crispy parcel with basil dressing .....	89 €
<b>EGG</b>	
soft boiled, crispy, with imperial caviar and smoked salmon .....	98 €
<b>SPAGHETTI</b>	
blue lobster and spicy coral emulsion .....	72 €

## FISH AND MEAT

<b>SOLE</b>	
meunière with tomato confit and pine nuts .....	95 €
<b>JOHN DORY</b>	
fillet with Mediterranean vegetables.....	77 €
<b>TURBOT (for 2 persons)</b>	
roasted and spiced with pistachio oil and condiments.....	170 €
<b>ROYAL SPINY LOBSTER</b>	
coral, peppered endive and blond raisins, Romesco sauce .....	162 €
<b>EL ARROZ BOMBA</b>	
our special rice in a steaming broth of paella flavours.....	65 €
<b>BEEF FILLET</b>	
tournedos with Malabar black pepper .....	75 €
<b>QUAIL</b>	
stuffed with foie gras, caramelised, truffled mashed potatoes.....	61 €
<b>CALF'S HEAD</b>	
crispy Ravigote sauce and piquillo peppers .....	48 €
<b>MILK-FED LAMB</b>	
golden cutlets with fresh thyme and eggplant .....	69 €
<b>BEEF</b>	
prime rib steak with pimentos .....	77 €

## CHEESE

seasonal, fresh and mature .....	24 €
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*All our breads are home-made by our bakers' team*

## SMALL PORTIONS TO DISCOVER AND TASTE

### BEETROOT \*

apple duo with avocado, young shoots of herbs, green mustard sorbet ..... 23 €

### ROSEVAL \*

and duck foie gras, with parmesan cheese shavings and black truffle..... 41 €

### KOBE BEEF CECINA \*

served with fresh chopped tomato toast..... 68 €

### HERRING \*

smoked and served with apple, virgin olive oil..... 22 €

### SALMON \*

tartare with avocado, caviar and shiso leaves tempura ..... 44 €

### SARDINE \*

with green asparagus and lemon confit from Menton..... 25 €

### ROYAL SEA BREAM \*

carpaccio with lemon and Espelette pepper..... 36 €

### CRAB \*

stuffed into an avocado roll with citrus flavours..... 28 €

### CHESTNUT \*

in a delicate velouté with caramelized foie gras and smoked bacon ..... 28 €

### SHRIMPS \*

deep fried in a vermicelli coating, herb and jasmine dip..... 33 €

### LANGOUSTINE \*

in truffled raviolis, stewed cabbage ..... 67 €

### FOIE GRAS \*

of duck, seared with sweet peppers confit and onions slices..... 33 €

### FROG'S LEGS \*

caramelized legs served atop of spelt from Sault, grated truffle ..... 31 €

### CANNELLONI \*

of scallops, Arnad bacon and black truffle..... 44 €

### SQUID \*

conchiglioni with mussels, arrabbiata and lobster sauce..... 31 €

### SEA BASS

in a red wine sauce, stewed cabbage kale ..... 39 €

### CALF SWEETBREADS

with bay leaf flavours, stuffed Swiss chard ..... 38 €

### BURGER

with duck foie gras and colourful peppers verjuice ..... 31 €

### VEAL

paillard, rocket salad and artichoke ..... 36 €

### QUAIL

stuffed with foie gras, caramelised, truffled mashed potatoes ..... 33 €

### MILK-FED LAMB

golden cutlets with fresh thyme and eggplant..... 38 €