

## HOT AND COLD STARTERS

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

## FISH AND MEAT

SALT COD	
with white truffle and gratinated unctuous polenta .....	85 €
SOLE	
meunière with tomato confit and pine nuts .....	95 €
JOHN DORY	
fillet with Mediterranean vegetables.....	77 €
TURBOT (for 2 persons)	
roasted and spiced with pistachio oil and condiments.....	170 €
ROYAL SPINY LOBSTER	
coral, peppered endive and blond raisins, Romesco sauce .....	162 €
EL ARROZ BOMBA	
our special rice in a steaming broth of paella flavours .....	65 €
BEEF FILLET	
tournedos with Malabar black pepper .....	75 €
QUAIL	
stuffed with foie gras, caramelised, truffled mashed potatoes.....	61 €
CALF'S HEAD	
crispy Ravigote sauce and piquillo peppers .....	48 €
MILK-FED LAMB	
golden cutlets with fresh thyme and eggplant .....	69 €
BEEF	
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 €

### ARTICHOKE \*

served with duck foie gras and white truffle shavings..... 85 €

### 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 €

### SCALLOP \*

carpaccio with lime and bottarga shavings..... 38 €

### CRAB \*

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

### CEP \*

provençal style in puff pastry, Barolo vinegar..... 29 €

### 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 \*

fried and served with garlic purée, parsley sauce, chanterelles ..... 31 €

### WHITE TRUFFLE \*

with a hen's egg served on a soft corn semolina tart ..... 79 €

### CHESTNUT \*

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

### SQUID \*

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

### SEA BASS

in a red wine sauce, stewed broccoli and spicy pear..... 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 €