

## HOT AND COLD STARTERS

<b>TOMATOES</b>	
sunny and colourful, flavoured with sumac .....	27 €
<b>MONTE CARLO</b>	
king crab, young vegetables and mozzarella .....	71 €
<b>SMOKED SALMON</b>	
from Scotland served with crispy country bread .....	42 €
<b>LOBSTER</b>	
with fresh avocado coulis, spicy oil and burrata .....	77 €
<b>LANGOUSTINE</b>	
in a crispy parcel with basil dressing .....	89 €
<b>EGG</b>	
soft boiled, crispy, with caviar and smoked salmon .....	98 €
<b>SPAGHETTI</b>	
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 condiments .....	170 €
<b>ROYAL SPINY LOBSTER</b>	
with coral, fresh gratinated figs and cooked purslane, Romesco sauce .....	162 €
<b>EL ARROZ BOMBA</b>	
our special rice in a steaming broth of paella flavours .....	65 €
<b>BEEF FILLET</b>	
tournedo with Malabar black pepper .....	75 €
<b>QUAIL</b>	
stuffed with foie gras, caramelised, served with truffled mashed potatoes .....	61 €
<b>CALF'S LIVER</b>	
with capers and baby roquette leaves .....	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

<b>EGGPLANT * </b>	
with crunchy young vegetables .....	23 €
<b>KOBE BEEF CECINA *</b>	
coupled with fresh chopped tomato toast .....	68 €
<b>GREEN BEANS *</b>	
'al dente' mimosa salad with Sologne Imperial caviar .....	42 €
<b>BEETROOT * </b>	
apple duo with avocado, bitter salad and green mustard sorbet .....	23 €
<b>SARDINE *</b>	
with green asparagus and lemon confit from Menton .....	25 €
<b>CAVIAR *</b>	
on salmon tartare in a gourmet symphony .....	49 €
<b>ROYAL SEA BREAM *</b>	
carpaccio with lemon and Espelette pepper .....	36 €
<b>CRAB *</b>	
in citrus flavoured avocado roll .....	28 €
<b>SHRIMPS *</b>	
deep fried in a vermicelli coating, herb and jasmine dip .....	33 €
<b>LANGOUSTINE *</b>	
in truffled raviolis, stewed cabbage .....	67 €
<b>CEP *</b>	
Provençal style in puff pastry, Barolo vinegar .....	29 €
<b>FROG'S LEGS *</b>	
fried and served with garlic purée, parsley sauce and chanterelles .....	31 €
<b>PETITS FARCIS *</b>	
vegetable confit stuffed with "lightly salted" pork shank .....	23 €
<b>PURPLE ARTICHOKE *</b>	
squids with a touch of thyme, chorizo cooked in a tajine dish .....	31 €
<b>SEA BASS</b>	
broccoli and spicy pear, red wine sauce .....	39 €
<b>CALF SWEETBREADS</b>	
with bay leaf flavours, stuffed Swiss chard .....	38 €
<b>BURGER</b>	
with goose foie gras and colourful verjuiced peppers .....	31 €
<b>VEAL</b>	
paillard, rocket salad and artichoke .....	36 €
<b>QUAIL</b>	
stuffed with foie gras, caramelised, served with truffled mashed potatoes .....	33 €
<b>MILK-FED LAMB</b>	
golden cutlets with fresh thyme and eggplant .....	38 €