

## HOT AND COLD STARTERS

### MONTE CARLO

king Crab, young vegetables and mozzarella ..... 38 €

### IBERIAN HAM « BELLOTA »

coupled with fresh chopped tomato toast..... 44 €

### LOBSTER

with purslane leaves and a coral vinaigrette .....72 €

### OYSTERS

Mediterranean « Tarbouriech », 6 specials ..... 35 €

### TOMATOES

sunny and colourful, flavoured with sumac .....19 €

### LANGOUSTINE

in a crispy parcel with basil leaves .....68 €

### EGG

soft boiled, crispy, smothered with caviar and smoked salmon ..... 79 €

### SPAGHETTI

our special way .....59 €

## FISH AND MEAT

### JOHN DORY

fillet with Mediterranean vegetables..... 63 €

### SOLE

meunière with tomato confit and pine nuts .....69 €

### YOUNG ROCK LOBSTER

à la plancha with baby spinach and wasabi..... 145 €

### EL ARROZ BOMBA

our special rice in a steaming broth of paella flavours ..... 50 €

### SCORPION FISH

whole with Niçoise olives, spiced tomatoes and basil (for 2 people) ..... 139 €

### LAMB

perfect cutlets cooked on the plancha with garden fresh thyme ..... 50 €

### QUAIL

caramelised, served with truffled mashed potatoes ..... 50 €

### BEEF

prime rib steak on the plancha ..... 60 €

### LAMB

oriental style with cracked wheat and bay leaves ..... 39 €

### VEAL CHOP

double, with morels and green asparagus .....73 €

## CHEESE

seasonal, fresh and mature ..... 17 €

## SMALL PORTIONS TO DISCOVER AND TASTE

<b>*SARDINE</b>	
with green asparagus and lemon confit from Menton .....	20 €
<b>*HERRING</b>	
smoked and served with apples in condiments and virgin olive oil .....	14 €
<b>*IBERIAN HAM « BELLOTA »</b>	
coupled with fresh chopped tomato toast.....	22 €
<b>*EGGPLANT</b>	
with crunchy young vegetables .....	16 €
<b>*OCTOPUS</b>	
confit in fine slices with Niçoise olives .....	25 €
<b>*GREEN BEANS</b>	
Mimosa "al dente" with caviar .....	34 €
<b>*CRAB</b>	
"Giraffe" with herb flavoured taboulet .....	21 €
<b>*LANGOUSTINE</b>	
in truffled raviolis, a cabbage fondant .....	52 €
<b>*FROG'S LEGS</b>	
fried and served with garlic purée and parsley coulis .....	24 €
<b>*CEPES</b>	
with aged Barolo wine vinegar on light puff pastry .....	17 €
<b>*SQUIDS</b>	
Mediterranean à la plancha, Romesco sauce.....	27 €
<b>*FOIE GRAS</b>	
of duck served hot with cherry confit and fresh almonds .....	26 €
<b>*SHRIMPS</b>	
in a vermicelli coating, served with a herb and jasmine dip .....	25 €
<b>*PURPLE ARTICHOKE</b>	
with fresh young squids, a touch of thyme and chorizo.....	24 €
<b>*CHICKEN WINGS</b>	
roasted, gorgonzola, borage and smoked bacon ravioli .....	17 €
<b>BURGER</b>	
with foie gras and verjuiced sweet peppers .....	25 €
<b>VEAL</b>	
escalope, rucola salad and purple artichoke .....	24 €
<b>QUAIL</b>	
caramelised, served with truffled mashed potatoes .....	25 €
<b>LAMB</b>	
perfect cutlets cooked on the plancha with fresh thyme .....	30 €
<b>CALF SWEETBREADS</b>	
infused with bay leaves, accompanied by stuffed kale .....	30 €