

## HOT AND COLD STARTERS

### MONTE CARLO

king crab, young vegetables and mozzarella ..... 71 €

### SMOKED SALMON

from Scotland served with crispy country bread ..... 42 €

### SCALLOP

with crunchy endives in virgin lemon olive oil ..... 63 €

### LOBSTER

with fresh avocado coulis, spicy oil and burrata ..... 77 €

### LANGOUSTINE

in a crispy parcel with basil dressing ..... 89 €

### EGG

soft boiled, crispy, with caviar and smoked salmon ..... 98 €

### SPAGHETTI

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 condiments ..... 170 €

### ROYAL SPINY LOBSTER

with coral, mango tagliatelli and Romesco sauce ..... 162 €

### EL ARROZ BOMBA

our special rice in a steaming broth of paella flavours ..... 65 €

### BEEF FILLET

tournedo with Malabar black pepper ..... 75 €

### QUAIL

stuffed with foie gras, caramelised, served with truffled mashed potatoes ..... 61 €

### CALF'S LIVER

with capers and baby roquette leaves ..... 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 €

*All our breads are home-made by our bakers' team*

## SMALL PORTIONS TO DISCOVER AND TASTE

### EGGPLANT \*

with crunchy young vegetables ..... 23 €

### KOBE BEEF CECINA \*

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

### BEETROOT \*

apple duo with avocado, bitter salad and green mustard sorbet ..... 23 €

### SARDINE \*

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

### ROSEVAL \*

and duck foie gras, with parmesan cheese shavings and black truffle ..... 37 €

### HERRING \*

smoked and served with apple, virgin olive oil ..... 21 €

### SCALLOP \*

in thin slices with vegetable semolina and caviar ..... 44 €

### CRAB \*

in citrus flavoured avocado roll ..... 28 €

### BLACK TRUFFLE \*

shavings on a thin sweet onion and bacon tart ..... 48 €

### SHRIMPS \*

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

### LANGOUSTINE \*

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

### FROG'S LEGS \*

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

### CANNELLONI \*

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

### CHESTNUT \*

in a delicate velouté with caramelised foie gras and smoked bacon ..... 26 €

### PETITS FARCIS \*

vegetable confit stuffed with "lightly salted" pork shank ..... 23 €

### THORNY ARTICHOKE \*

squids with a touch of thyme, chorizo cooked in a tajine dish ..... 31 €

### SEA BASS

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

### CALF SWEETBREADS

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

### BURGER

with goose foie gras and colourful verjuiced peppers ..... 31 €

### VEAL

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

### QUAIL

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

### MILK-FED LAMB

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