



TO SHARE

CHARCUTERIE

28

Chiffonade of Parma Culatta • Stracciatella di Bufala • Confit tomatoes • Taggiasche olives • Slices of local cereals bread

SEA BOARD

34

Crispy prawns with basil • Crunchy vegetables • Roasted cashews • Herb mayonnaise

STARTERS

THE SALMON

24

Marinated raw salmon sashimi • Grapefruit cream • Cucumber balls • Grapefruit gel • Roasted cashew nuts • Herbed green oil • Baby greens

THE BONITO

23

Burnt Bonito • Green zucchini gazpacho with mint • Watermelon mille-feuille and feta marinated with Kalamata olive oil and lemon • Crunchy local zucchini

THE BURRATINA DI BUFALA

23

Green zebra tomato carpaccio • Burratina di Bufala marinated in basil/pistachio pesto • Focaccia with tomato confit • Mortadella lace with pistachio • Baby rocket salad

All our prices are displayed in euros and include all taxes and service.

ALL OUR DISHES MAY CONTAIN:

Cereals containing gluten (e.g., wheat, rye, barley...), crustaceans and products made from crustaceans, eggs and egg-based products, fish and fish-based products, peanuts and peanut-based products, soybeans and soybean-based products, milk and milk-based products (including lactose), tree nuts (e.g., almonds, hazelnuts, walnuts...), celery and celery-based products, mustard and mustard-based products, sesame seeds and sesame-based products, sulfur dioxide and sulfites (in certain quantities).



FISH

THE OCTOPUS 38

Grilled octopus tentacles • Black garlic-flavored corn purée • Roasted baby corn • Red pepper gel • Smoked oil popcorn • Chimichurri sauce

THE FISH OF THE DAY 37

Fish of the day seared with lemon oil • Mashed potatoes with olive oil • Pan-fried local zucchini with basil and Taggiasche olives • Virgin sauce

THE TUNA 39

Semi-cooked tuna Rossini • Roman gnocchi flavored with rosemary • Tomato coulis • Variation of fennel • Full-bodied truffle jus

THE LOBSTER 48

Roasted lobster with Espelette pepper butter - Open ravioli with fresh vegetables and herbs - Crustacean cream - Parmesan shavings

CHOPPING BLOCK

BEEF FILET 41

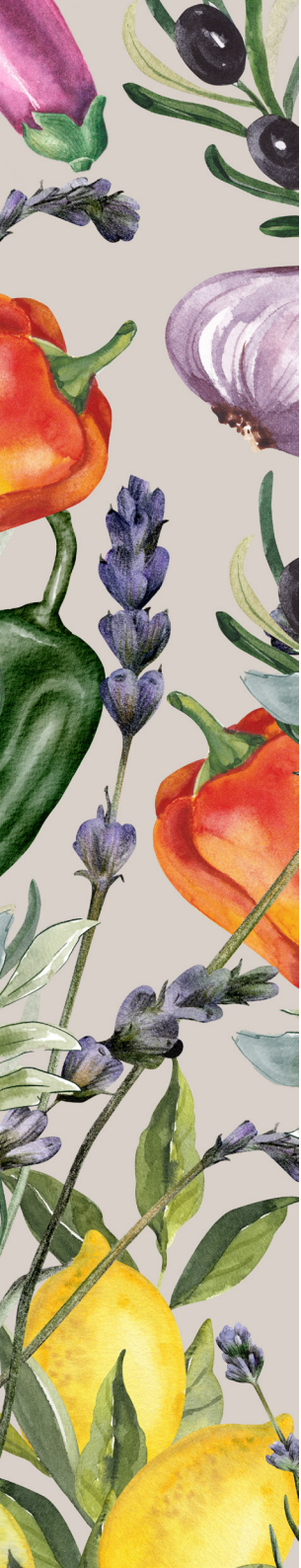
Grilled beef tenderloin • Potato mousseline • Roasted pak choi with radish butter • Mustard seed pickles • Full-bodied mustard jus

IBERIAN PORK PLUMA 38

Roasted Iberian Pork Pluma • Sweet potato purée with hazelnut oil • Baby spinach two ways • Roasted hazelnut shards • Full-bodied Pietra beer jus

THE BUTCHER'S PIECE 39

Piece of roasted meat • Tian of confit vegetables • Cajun-spiced pomegranate • Baby lamb's lettuce • Thyme-flavored jus



CUT TO ORDER

THE MEAT

Piece of meat according to availability • Full-bodied thyme jus

Price and weight on slate

THE FISH

Whole fish roasted according to availability • Virgin sauce

Price and weight on slate

Our share pieces come with three side dishes:

Baked potatoes

Lamb's lettuce

Tian of vegetables

NEXT TO

SIDE DISHES

- French fries
- Lamb's lettuce
- Mashed potatoes
- Tian of vegetables

5

SAUCES

- Full-bodied thyme jus
- Full-bodied truffle jus
- Virgin sauce
- Chimichurri sauce

3



CHEESE

THE SELECTION

15

Selection of fresh and mature cheeses • Gorgonzola • Camembert di Bufala • Beaufort
• Slices of country cereal bread • Baby lamb's lettuce • Sweet and sour vinaigrette

DESSERTS

LEMON TARTELETTE

14

Creamy lemon • Italian meringues • Zest of kaffir lime • Yuzu gel • Lemon milk ice cream

THE FONDANT

14

Dark chocolate fondant «Grand Cru» • Hazelnut molten center • Vanilla whipped cream • Praline ice cream

FINGER PISTACHIO / RASPBERRY

14

White chocolate finger • Pistachio ganache • Raspberry gel • Crushed roasted pistachios • Fresh raspberries • Raspberry sorbet

THE FRUITS SALAD

14

Marinated seasonal red fruit salad • Raspberry gel • Vanilla mascarpone cream

ICE CREAM

10

Choice of 3 scoops of ice creams or sorbets

Vanilla whipped cream (on request)