

To Start

SNAILS FROM CALLAS

with Parsley Butter

55€

AUTUMN SALAD

with Hazelnuts, Avocado & Pickled Vegetables

45€

BEETROOT & GREEN APPLE

with Sour Cream & Caviar

85€

YELLOWTAIL

Carpaccio, Citrus & Pink Pepper

65€

HAND DIVED HOKKAIDO SCALLOPS

Wrapped in Crispy Pastry Served With Yuzu Dressing

75€

ROASTED LANGOUSTINES

with Black Truffle Moussoline & Wild Mushrooms

85€

KING CRAB & CAVIAR

Lobster Jelly & Fennels

155€

OSCIETRA CAVIAR

Poached Chilled Langoustines with Creamy White Wine Sauce

175€

To Continue

WHITE TRUFFLE Gnocchetti with Parmesan	100€
SEARED BLUE LOBSTER Rigatoni with Tomatoes & Basil	120€
MEDITERRANEAN SEA BASS in Salt Crust with Zucchini & Basil Salad, Oscietra Golden Caviar	125€
ROASTED FREE RANGE CHICKEN Served with Sauce of Morels & Vin Jaune	85€
WOOD-FIRED LAMB CUTLETS Marinated in Black Olives, Shallot Purée & Lamb Jus	85€
BEEF FILLET ROSSINI Périgueux Sauce	105€
GRILLED SADDLE OF VENISON Caramelized Quince, Chestnuts Spätzle & Game Sauce	95€

If you have any allergies or intolerances, please do not hesitate to request information from our team.

Prices in euros, taxes and service included

All our beef comes from France & EU