



## STARTERS

### **Shrimps Cocktail** (s/gf) 59

With guacamole and cocktail sauce

### **Quinoa Salad** (v/gf) 47

Confit escabèche vegetable, candy & golden beetroot and cucumber

### **Sucrine Lettuce** (v/gf) 42

Crunchy vegetables, cherry tomatoes and old-fashioned dressing

### **Greek Salad** (gf) 59

Sucrine lettuce, marinated Feta, olive and bell pepper

### **Beetroot Salad** (gf) 49

With smoked duck, candy & golden beetroot and organic eggs

### **Green Vegetable Salad**(v) 55

Green asparagus, green beans, cucumber, rocket lettuce, lemon dressing and crispy Parmesan

### **Burgundy Snails à la Provençale** (n) 49

6 snails with garlic butter in herbs and tomato

### **Smoked-Salmon Carpaccio** (s) 69

Rocket leaves and citrus dressing

### **Marinated Octopus Salad** (s/n) 80

Mango, bell pepper, walnuts and mixed leaves

### **Angus Beef Tartar** (s) 96

Hand cut beef tenderloin served with French fries

### **Angus Beef Carpaccio** (gf) 62

Rocket leaves, parmesan shavings and truffle oil

### **Roasted Green and White Asparagus**(v) 59

Mixed leaves, parmesan shavings and truffle dressing

### **Roma Tomato and Burrata Cheese**(n) 69

Pesto, rocket leaves and balsamic dressing

## PASTA & RISOTTO

### **Black Truffle Gnocchi** (v) 85

With artichokes and white sauce

### **Tagliatelle Carbonara** 89

With veal bacon, parmesan cheese and raw egg yolk

### **Seafood Risotto** (s) 99

With squid, prawns, scallops and mussels

### **Mini Penne Arrabiata** (v) 58

With parmesan crisps and spicy tomato sauce

### **Wild Mushroom Risotto** (v) 72

With truffle oil



## SOUP

### **Caramelized Onion Soup** (v) 41

Gruyère cheese and toasted bread

### **Minestrone Soup** (v/n) 39

Served with pesto and toast

### **Fresh Melon and Tomato Gazpacho** (v) 42

With goat cheese

(n) nuts (s) shellfish (v) vegetarian (gf) gluten free (d) dairy

All prices are inclusive of 10% Municipality Fee

Service Charge is not included in the price



## TO SHARE OR NOT TO SHARE

**Glazed Scottish Salmon** (s/gf) 105  
With soya sauce and crushed potato

**Grilled Whole Sea Bass** (s/n/gf) 245  
Seared with lemon and vegetable dressing  
(serves 2 persons)

**Seared Scallops** (s/n) 105  
With mint green pea purée, spicy crumble and carrot  
juice

**Pan-Fried Halibut Fillet**(s) 99  
Sautéed julienne vegetables and green lime herb dressing

**Fish and Chips** (s) 85  
Homemade Tartar sauce

**Mussels** (s) 105  
With lime, coconut cream and Thai green curry sauce  
or  
With creamy Roquefort Cheese  
Served with French fries

**Grilled Corn Fed Chicken Breast** 105  
With asparagus and creamy mushroom sauce

**Grilled Baby Chicken**(gf) 130  
With Jalapeno chimichurri dressing

**Famous Beef Tomahawk** (gf) 620  
Black-Angus, rosemary and Espelette  
(serves 2/3 persons)

**Grilled Black-Angus Fillet** (gf) 210  
With roasted la-ratte potato and béarnaise sauce

**Grilled Angus Beef Ribeye** 195  
With green pepper corn sauce and onion rings crisps

**Herb Crust Grilled Rack of Lamb** 175  
With sautéed green beans and garlic purée

**Braised Lamb Shank** (gf/n) 145  
With dried prunes, almond and coriander

**Beef Short-Ribs** 145  
With celeriac purée and vegetables



## SIDES 34

**Mashed Potato** (v/gf)

**Homemade French Fries** (v)

**Pilaf Rice** (v/gf)

**Spring Vegetables** (v/gf)

**Roasted La-Ratte Potato** (v/gf)

**Green Salad** (v/gf)

**Baked Eggplant with Feta** (v/gf)

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