

STARTERS

Niçoise Salad (d) 75

Quail egg, yellowfin tuna, green bean, lettuce and lemon dressing

Quinoa Salad (v/gf) 55

Confit vegetable escabèche, golden beetroot and cucumber

Caesar Salad (d) 50

Veal bacon, olives, sucrine, cherry tomato
Add Chicken 25

Goat Cheese Salad (d/n) 70

Mixed leaves, olive oil granite and pomegranate dressing

Poached Jumbo Shrimps (s/gf/d) 75

Avocado & mango salsa, citrus coulis

Creamy Burrata (n/d) 75

Colored cherry tomato, virgin olive oil and pesto

Grilled Calamari (s/n) 60

Chorizo, pine seeds and tomato sauce

Black Truffle Pizza (v/d) 75

Mushroom, confit onions and truffle oil

Foie Gras Terrine (n/d) 95

Mango chutney, toasted brown bread and speculoos

Cold Cuts 95

Cecina, bresaola, chorizo, caper berries, cornichons

Burgundy Snails à la Provençale (s/n/d) 55

6 snails with garlic butter in herbs and tomato

Datterino Tomato Tart (d) 85

With dry beef bresaola
(Serves 2)

Tuna Tataki and Tuna Tartar (n/d) 65

Sesame seed and wasabi dressing

Smoked Salmon Canelloni (n) 65

Goat cheese and vegetables, wasabi dressing

Vitello Tonnato (n/d) 75

Tuna flakes, capers and rucicola

Angus Beef Tartar 150 gr (d) 110

Hand cut beef tenderloin served with homemade French fries

Cheese Fondue (d/a) 220

Beaufort, Gruyère, zomet served with bread croutons

Amstur Caviar

Blinis, eggs, lemon

30 gr 660

50 gr 1200

125 gr 2700

PASTA & RISOTTO

Black Truffle Gnocchi (v/d) 105

Artichokes and white sauce

Mussels Linguine Aglio Olio (s) 75

Wild Mushroom Risotto (v/d) 75

Truffle oil

Penne Arrabiata (d/v) 70

Tomato sauce, parmesan cheese

SOUP

Caramelized Onion Soup (v/d) 40

Gruyère cheese and toasted bread

Truffled Mushroom Soup (n/d) 45

Roasted Corn Soup (d) 40

Veal bacon, caramelized pop corn

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

All prices are inclusive of 5% VAT and 7% Municipality fee

Service charge is not included in the price

MAIN COURSES

SEA

Glazed Scottish Salmon 95
Soya glaze and crushed potatoes

Grilled Black Tiger Prawns (n/s/d) 155
Burned lemon, saffron rice, virgo dressing

Grilled Whole Sea Bass (n/gf) 255
Lemon and vegetable dressing
(serves 2)

Whole Roasted Dover Sole (n/d) 325
Mashed carrots and meunière sauce
(Serves 2)

Canadian Lobster (s/d) 240
Mashed potato, capsicum, asparagus, crustacean dressing

Mussels, Thai Sauce (s/d) 95
Homemade French fries

Mussels, Marinière Sauce (s/d) 95
Homemade French fries

LAND

Grilled Black-Angus Tenderloin 200 gr (gf/d) 220
Sweet potato galette, bordelaise sauce

Grilled Black Angus Ribeye 300 gr (n/d) 190
Green pepper corn sauce, burnt leeks and mushroom

Veal Viennoise 180 gr (d/n) 155
Herbs and capers, confit shallot juice, celeriac purée
Homemade French fries

Grilled Lamb Chops (d) 145
Roasted vegetable and smokey tomato sauce

Beef Short-Ribs (gf/n/d) 155
Celeriac purée and baby vegetables

Chicken Cordon Bleu (d) 105
Turkey ham, cheddar cheese, vegetable and mustard sauce

Grilled Corn Fed Chicken Breast (d) 95
Tempura baby vegetables, chimichurri sauce

BOARDS TO SHARE

SEAFOOD (s/d/n) 340
Mussels, tiger prawns, scallops, hamour

MEAT (d/n) 365
Any 2 options from land main course

Black-Angus T-Bone 1400 gr (gf) 560
Rosemary and espelette
(Serves 2/3)

Braised Beef Stew à l'Ancienne 225
Pilaf rice
(Serves 2)

SIDES

Truffle Mashed Potatoes (v/gf/d) 35

Homemade French Fries (v) 40

Homemade Truffle Fries (d) 45
Parmesan cheese

Spring Baby Vegetables (v/gf/d) 35

Roasted Baby Potatoes (v/gf) 35

Provencal Vegetable Tian (v/n) 35

Pilaf Rice 35

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