

Antipasti



WAGYU BEEF
CECINA •• 80 g
35 €

BUTTERNUT PINSA, BRESAOLA
HAZELNUT, GORGONZOLA 28 €

STRACCIATELLA, BASIL OIL 18 €

CAMEMBERT DI BUFFALA 38 €

LOBSTER ROLLS 42 €
QUATUOR MINI CLASSIC

CAVIAR
MAISON CASPARIAN
30 G 140 €
50 G 210 €

Starters

RADICCHIO RÔTI 27 €
NODINI - SPINACH AND FIGS 24 €
CARLTON BEACH CAESAR SALAD
CHICKEN - FR 35 €
CAMERON 62 €
LOBSTER 72 €

MARINATED FENNEL SALAD •• 21 €
PUMPKIN VELOUTE • 19 €
SHALLOT TART,
ISIGNY CREAM WITH TONKA BEAN • 18 €
NIÇOISE SALAD •• 30 €



Pasta

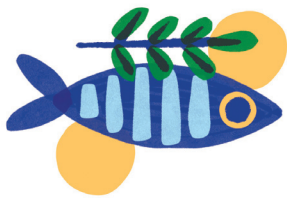


LINGUINE
WITH LOBSTER
77 €

GNOCCHI SORRENTINA 28 €
SEASONAL MUSHROOM RISOTTO 32 €

Main courses

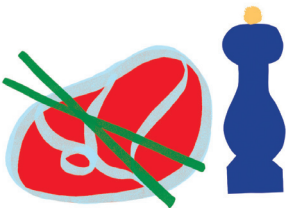
Sea



Whole grilled fishes
(depending on the market)

SEA BASS••• 17 €/100 g
SEA BREAM ••• 17 €/100 g
SOLE••• 95 €
KING PRAWNS ••• 23 €/100 g
GRILLED MARINATED OCTOPUS • 38 €

Farm



URUGUAY RIB STEAK •• 68 €
VEAL PICCATA AL LIMONE 34 €
ROASTED FARM-FED CHICKEN•• 120 €
For 4 people, including 2 sides and 1 sauce

Sides



POTATO GRATIN 10 €
SPINACH SHOOTS,
PARMESAN, TRUFFLE 10 €
FRENCH FRIES •• 10 €
MASHED POTATOES 10 €
MASHED POTATOES WITH TRUFFLE 22 €
SEASONAL VEGETABLES ••••• 10 €

Extra

FRESH TRUFFLE 5 g 12 €
CAVIAR 10 g 39 €

CHOICE OF SAUCES •
Olive oil, Béarnaise, meat juice, butter sauce, yellow wine sauce
Butter sauce and caviar (+35 €)

