

Antipasti



SMOKED ANCHOVIES	18 €
MARINATED ARTICHOKEs	20 €
WAGYU BEEF CECINA •• 80 g	35 €
BUTTERNUT PINSO, BRESAOLA HAZELNUT, GORGONZOLA	28 €
STRACCIATELLA, BASIL OIL	18 €
LOBSTER ROLLS QUATUOR MINI CLASSIC	42 €
36 MONTHS OLD PARMESAN 12 YEARS AGED BALSAMIC VINEGAR ••	18 €

CAVIAR MAISON CASPARIAN

30 G	140 €
50 G	210 €

Starters

RADICCHIO RÔTI •	23 €	MARINATED FENNEL SALAD •••	21 €
NODINI - SPINACH AND FIGS ••	24 €	PUMPKIN VELOUTE •	19 €
CARLTON BEACH CAESAR SALAD CHICKEN - FR	35 €	SHALLOT TART, ISIGNY CREAM WITH TONKA BEAN •	18 €
CAMERON	62 €	NIÇOISE SALAD ••	30 €
LOBSTER	72 €		



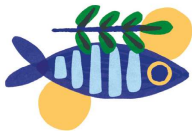
Pasta



LOBSTER LINGUINI	77 €
GNOCCI SORRENTINA •	28 €
SEASONAL MUSHROOM RISOTTO •	32 €

Main courses

Sea



Whole grilled fishes
(depending on the market)

SEA BASS •••	90 €
SEA BREAM •••	85 €
SOLE •••	95 €
KING PRAWNS •••	23 € / 100 g
GRILLED MARINATED OCTOPUS •	38 €

Farm



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

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 €)

