

To share



CAVIAR MAISON CASPARIAN

30 G €140

50 G €210

WAGYU BEEF CECINA 80 g €35

LOBSTER MINI ROLLS
QUATUOR CLASSIQUE €46

CONFIT PEPPERS
WITH BLACK GARLIC CREAM €19

SMOKED ANCHOVIES, BASIL OIL €21

LOCAL TOMATO SALAD €23

GORGONZOLA & CHESTNUT
PIZZETTA €23

KING CRAB MAYONNAISE €75

Main courses

From the sea



Whole grilled fish (600–800 g)

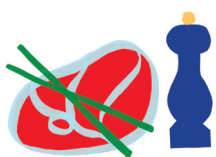
SEA BASS Two sides of your choice €90

SOLE FISH - GRILLED OR MEUNIÈRE €95
Two sides of your choice

GRILLED SEA BREAM FILLET
CONFIT BABY LEEKS €42

GRILLED OCTOPUS
SWEET POTATO & SALSA VERDE €49

From the land



Meat origin : France, Argentina

GRILLED BEEF FILLET €62

VEAL HANGER STEAK,
GREMOLATA & PINE NUTS €38

SPRING CHICKEN RICH OLIVE JUS €35

CONFIT LAMB SHOULDER
WITH ROSEMARY HONEY €45

Crudo



OTORO TUNA, CITRUS €49

SEA BASS CRUDO WITH FIGS €32

FLAME-SEARED YELLOWTAIL
MINT & PICKLES €28



Starters



BURRATA, FRESH FIGS
& WALNUT OIL €24

VITELLO TONNATO €32

OCTOPUS CARPACCIO
PROVENÇAL CONDIMENTS €28

NIÇOISE SALAD €35

CARLTON BEACH CAESAR
CHICKEN €39
PRAWNS €58
KING CRAB €95

Pasta e risotto



LINGUINE WITH LIME BUTTER
GAMBERO ROSSO TARTARE €42

WILD CEPES
MUSHROOM RISOTTO €35

BUTTERNUT SQUASH LASAGNA
SMOKED SCAMORZA €28

Side dishes



GLAZED CARROTS €9

LAMB'S LETTUCE SALAD
LEMON OIL & PARMESAN €9

FRENCH FRIES €9

MASHED POTATOES €9

GREEN BEANS WITH MUSTARD €9

EXTRAS
CAVIAR CASPARIAN OSCIÈTRE 10 g €39

Sauces choice

Virgin sauce, Béarnaise, Meat jus,
Beurre blanc, Pepper sauce

Desserts



LEMON TART €18

TIRAMISÙ €18

SEASONAL FRUIT TART €20

CHOCOLATE COOKIE €20

FRESH FRUIT PLATTER €24

Ice creams & sorbets



€7



€13



€18

Net prices, taxes and service included.
Cheques not accepted.



Allergens