To share



CAVIAR MAISON CASPARIAN
30 G €140
50 G €210

"MAISON GILLARDEAU" OYSTERS NO. 3
6 pieces €38
12 pieces €68

WAGYU CECINA 80 g €35

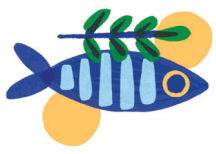
LOBSTER MINI ROLLS QUATUOR CLASSIQUE €46

SMOKED ANCHOVIES, BASIL OIL €19

GORGONZOLA & CHESTNUT PIZZETTA €23

Main courses

From the sea



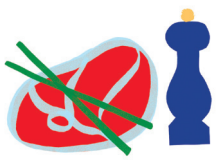
SOLE FISH - GRILLED OR MEUNIÈRE €95
600–800 g • Two sides of your choice

GRILLED SEA BREAM FILLET CONFIT BABY LEEKS ORANGE HOLLANDAISE €38

PAN-SEARED SCALLOPS, MASHED CAULIFLOWER WITH BROWN BUTTER €44

BOUILLABAISSE €55

From the land



Meat origin : France, Argentina

GRILLED BEEF FILLET €59

ROSSINI GRILLED BEEF FILLET €68

SPRING CHICKEN RICH OLIVE JUS €35

CONFIT LAMB SHOULDER WITH ROSEMARY HONEY €45

Crudo



OTORO TUNA, CITRUS €49

SCALLOPS AND GRAPEFRUIT WITH LEMON OIL €28

HAND-CUT BEEF TARTARE WITH BONE MARROW €26



Side dishes



ROASTED HEIRLOOM VEGETABLES €9

LAMB'S LETTUCE SALAD LEMON OIL & PARMESAN €9

FRENCH FRIES €9

MASHED POTATOES €9

TRUFFLED MASHED POTATOES €14

GREEN BEANS WITH MUSTARD €9

EXTRAS
CAVIAR CASPARIAN OSCIÈTRE 10 g €39
TRUFFLE 5 g €14
PAN-SEARED FOIE GRAS €15

Sauces choice

Béarnaise, Meat jus,
Beurre blanc, Pepper sauce

Starters



SQUASH TART WITH PAN-SEARED FOIE GRAS €25

JERUSALEM ARTICHOKE VELOUTÉ WITH TRUFFLE CROQUE-MONSIEUR €23

VITELLO TONNATO €32

LEEKS WITH VINAIGRETTE, MIMOSA EGG, WILD HERBS €19

CARLTON BEACH CAESAR
CHICKEN €39
PRAWNS €58

Pasta



LINGUINE WITH LIME BUTTER GAMBERO ROSSO TARTARE €42

BUTTERNUT SQUASH LASAGNA SMOKED SCAMORZA €28

Desserts



BRETON SHORTBREAD WITH RASPBERRIES €16

TARTE TATIN €16

GOURMET RICE PUDDING €16

FRESH FRUIT PLATTER €22

Ice creams & sorbets



€7 €13 €18

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

Allergens