APPETIZERS

MARINATED SICILIAN OLIVES, FETA CHEESE *GF, V* – 46

TZATZIKI *V* - 38

PREMIUM SEAFOOD , CAVIAR

Served with Blinis, Crème Fraiche, a Selection of Condiments

CAVIAR BAERI *F* 50gr – 650

CAVIAR OSCIÈTRA *F* 30gr – 590

BELUGA CAVIAR *F* 30gr – 1530

SEAFOOD PLATTER *MO, CR, F, R* – 475
Langoustines, tiger prawns, king crab, tuna tartare, salmon tartare

GILLARDEAU OYSTERS Nº5 *MO, R*
Per piece - 31
Half dozen - 175
Dozen - 325

LES SALADES

KING CRAB SALAD, AVOCADO, LEMON COMPOTE *CR* - 245

NIÇOISE SALAD *F, E, D* - 92

GREEK SALAD *V, D* - 84

BEETROOT SALAD, SPINACH, ROCKET LEAVES, GOAT CHEESE, WALNUTS *N, D, V* - 93

BURRATA, DATTERINO, FIGS, HONEY, BALSAMIC *D, V* - 90

PANZANELLA SALAD, ROASTED PEPPERS, TOMATOES, EXTRA VIRGIN OLIVE OIL *G, VG* - 86

A - Alcohol, CR - Crustaceans, D - Dairy, E - Egg, F - Fish, G - Gluten, MO - Molluscs, N - Nuts, R - Raw, SE - Sesame, SO – Soy, VG - Vegan, V - Vegetarian
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LES ENTRÉES FROIDES

YELLOWFIN TUNA CEVICHE, AVOCADO, SWEET ONION VINAIGRETTE, SESAME SEED *R, F* – 125

WAGYU BEEF CARPACCIO, SESAME DRESSING, AVOCADO, MANGO *SE, G* – 118

SALMON TARTARE, AVOCADO, SPICY MAYO, CRISPY RICE *F, R, E* – 94

MARINATED OCTOPUS, SALICORNIA, OLIVES, SHALLOTS, EXTRA VIRGIN OLIVE OIL *MO* - 98

SEA BASS CRUDO, APPLE, BLACK TRUFFLE *R, F* - 126

ALASKAN WHOLE KING CRAB LEG *CR* - 495

LES ENTRÉES CHAUDES

PRAWNS, TOMATO SAUCE, CHILLI, GARLIC *D, CR* – 140

FRIED CALAMARI, SPICY MAYO *MO, G, D* – 87

WAGYU BEEF SHORT RIBS, HONEY GLAZE, POMELOS, CORIANDER *G* – 228

PADRON PEPPERS, MALDON SEA SALT *VG* – 63

SAUTÉED CLAMS WITH GARLIC AND CORIANDER *MO, D, A* – 142

LES SUPPLEMENTS

BLACK TRUFFLE 5G – 120

OSCIÈTRA CAVIAR 5G – 98

LES ACCOMPAGNEMENTS

HOMEMADE POMMES FRITES – 55

TRUFFLE PARMESAN FRITES – 155

POMME PURÉE *D* – 45

MIXED LEAF SALAD – 38

BROCCOLINI, ALMONDS *V* - 53

WHITE RICE, CORIANDER, LEMON *D* - 34

ROASTED GREEN ASPARAGUS - 52

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LES SIGNATURES

ROASTED SEASONAL VEGETABLES, TOMATO SALSA, ROCKET LEAVES *VG* - 105

RIGATONI TRUFFLE PARMESAN *D,G* – 198

SAFFRON RISOTTO, SEARED SCALLOPS, DATTERINO TOMATO, AGED BALSAMIC *MO, D* – 155

LINGUINE ALLE VONGOLE *A, D, MD* - 162

SEARED SEABASS FILLET, ORGANIC BLACK QUINOA, WALNUTS, PARMESAN FUME *N, D, F* – 158

LINGUINE, TIGER PRAWNS, GARLIC, OLIVE OIL *CR, D* – 172

SUR LE GRILL

PREMIUM SHELLFISH CALAMARATA TO SHARE *S*

*Price available on request **

Customize your pasta with a choice of shellfish

WHOLE SEABASS 100G *F* – 64

CANADIAN LOBSTER *S, CR* – 550

JUMBO PRAWN *S, CR* – 142 PER PIECE

TUNA STEAK, CHIMICHURRI *F* – 225

GRILLED OCTOPUS *MO* – 139

WHOLE BABY CHICKEN – 149

LAMB CHOPS *N, F* – 238

ANGUS GRILLED TENDERLOIN 230G – 335

ANGUS RIBEYE 360G – 320

AUSTRALIAN LAMB RACK – 620

WAGYU 6-7 CÔTE DE BOEUF 1.2 KG – 990

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LES DESSERTS

PINEAPPLE CARPACCIO – 65
Coconut sorbet, passion fruit

CHEESECAKE MOUSSE *D* – 80
Speculoos, raspberry

PROFITEROLES *G, D* – 85
Chocolate sauce, chantilly

105 VANILLA ICE CREAM *N, G, D* – 85/580
Brownie, caramel

CHOCOLATE MOUSSE *N, D* – 78
Crumble, dark chocolate ice cream

FRUIT PLATTER – 75

ICE CREAM *D* & SORBET – 22/SCOOP

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