

A LA CARTE

Monday through Saturday from 7:00 PM to 9:00 PM and Sunday from 12:00 PM to 2:00 PM

STARTERS

Stuffed Zucchini Blossom Roasted langoustine, almond butter, almond & basil condiment Kristal Kaviari caviar, bisque jus	38€
Mediterranean blue crab meat Aniseed fennel confit, pickled girolle mushrooms, tomato favouille consommé	30€
Creamy grilled parmesan Risotto Glazed chanterelles with meat jus	34€
Petrossian Ossetra Caviar (30g) Rye "Croustissian," fresh cream, vodka, mashed potatoes, accompanied by Laurent Perrier "Ultra Brut" champagne (+€25 per glass)	145€

MAIN COURSES

"Bouillabaisse" Saffron-infused confit potatoes, roasted squid, and a delicate rouille sauce, accompanied by a rockfish soup infused with marine aromas	45€
Roasted Meagre Coco beans in sauce, chorizo, samphire, confit lemon & brown shrimp sauce	42€
Roasted Duckling Fillet Green beans, almonds, red onion and cherry confit, green pepper jus.	39€
Beef Fillet Glazed eggplant, roasted cep with bone marrow, crispy pancetta, confit shallots & Bordelaise jus	48€

DESSERTS

Cheese Board Matured cheeses from "Fanon" (€5 per slice)	
Strawberry Freshness Meringue shards, mixed berries, olive oil sponge cake, Bourbon vanilla whipped ganache, red berry & hibiscus ice cream	16€
Cherries & Chocolate Inspired by a Black Forest cake, cherries in textures, fresh cherry & tonka bean	16€

