



Our Summer Menu
(Our Chef - Patrice Durand)

To Start

César Blizzard 1963	22 Eur
Pineapple type Tomatoes Gaspacho, Basil and Tapenade seasoning	18 Eur
Warm snacked Lobster, Aji Amarillo Peppers, Mango, Coriander and BAO Bread	27 Eur
Pistou soup, Pigna style	18 Eur
Vitello Tonnato	23 Eur
Sea bream and Prawn ceviche, Aji Limo Lèche,	22 Eur
Crab meat, stripped Avocados, Crunchy buckwheat	26 Eur
Naturally Cooked Tuna, Rainbow Tomatoes, Kalamata Olives	22 Eur
Marbled Ham, Toast and Gribiche sauce	20 Eur
Zucchini Pappardelle, fresh Goat Cheese, Crispy Zucchini Flower	22 Eur

Pasta and Rice

Seafood and Chorizo Paella	28 Eur
Rigatoni Alla Norma	26 Eur
Chicken Gyoza, fresh Herbs	22 Eur
Lasagna Al Ligurienne, Tomatoes and Basil	26 Eur
Lobster's Risotto Aquarello	30 Eur



Meat and Fish (from Europe and USA)

Turbot Meunière, Capers, Mashed potatoes and Taggiasche Olives	37 Eur
Octopus Nikkei à la plancha, Barigoule of summer vegetables	32 Eur
Bluefin tuna tataki, Grilled lettuce, Tomato Salsa, Daikon, crispy Rice	35 Eur
Sole Meunière, Baby Spinach	36 Eur
Scalops skewer, Ratatouille	34 Eur
Smoked & spicy beef Tartar, French Fries, Salad	31 Eur
Veal Piccata « al limone », mashed Potatoes	33 Eur
Lamb chops Furikake, Verbena Mint Green Peas	31 Eur
Farm Rosted half Poultry, Preserved Lemons, Crispy Baby potatoes and Rosemary	34 Eur
Pulled Pork, Smoked vegetables	30 Eur

Only for dinner

Tartiflette Savoy country recipe of potatoes au gratin with cream, sauteed onions and lardoons topped with gently melted Reblochon cheese.	32 Eur
Fondue Savoyarde « Fifty-Fifty » Our fondue is served with a Salad	(min 2 pers.) 35 Eur/pp

Cured Lomo Beef 15 Eur



Desserts

Dessert Buffet (only for lunch) 17 Eur

Only for dinner

The Peach, Thyme 14 Eur

Chocolate, Hazelnuts & Almonds 14 Eur

Red Fruits, Cottage Cheese & Vanilla 14 Eur

Apricot Shortbread, Vanilla Ice Cream 14 Eur

The traditional soft Chocolate cake, Raspberry Sorbet 14 Eur

Tart of the day 14 Eur

Fresh Mango or pineapple plate 14 Eur

Iced Mochis selection (4 pieces) 14 Eur

vanilla	Thé Matcha	Yuzu
Raspberry	Pistachio	Litchi
Mango-Passion	Sakura	

Ice Cream and Sorbets

Every Day, according to traditional methods,
we prepare smooth Ice Creams and fruity Sorbets.

The scoop 4 Eur

Ice Creams

vanilla, Coffee, Dark Chocolate, Pistachio, Almond

Sorbets

Strawberry, Raspberry, Peach, Lemon, Coconut, Blueberry