



Our Menu

Chef de Cuisine : Patrice Durand

To Start

Vegetables Minestrone (V.)	23€
Clear Langoustine broth, Roasted Lemon, Tiny Artichoke	28€
1963 Blizzard Caesar Salad	28€
White French Asparagus, Hollandaise Sauce	25€
Crumbled Crab, Avocado and green Apple	36€
Soft and Crispy Lobster Roll	39€
Burattina and Marinated Rainbow tomatoes	28€

Simply Pasta

Pennette cooked « à La Norma » (V.)	29€
Spaghetti From Abruzes, Local Morels mushrooms	36€
The Chef version of a Paella, Cuttlefish ink risotto	39€
Rigatoni gratin, black Truffle, Beaufort Cheese	36€

Fishes

Cod Fish and Chips, Thai mayonnaise with Coriander	39€
Grilled Nikkei Octopus, Pan-sautéed vegetables	37€
Squid, Prawns, Lobster, Lemon infusion	40€
Scallops Vol-au-vent with crayfish and mushrooms	44€
Crust of herbs Wild Sea Bass, Roasted Zucchini and Fennel with olives	48€
Large caramelized Atlantic sole, Thai Flavour Vegetables	140€ (For 2 guests)

Meats

Beef Tartare slightly smoked, Fries	34€
BBQ Angus Beef Short Ribs, Crispy carrots	35€
Farm Chicken Piccata Al Limone, Mashed potatoes	38€
Breaded Veal Sweetbread with Mushrooms, Green Vegetables	45€
Veal Milanese "Elephant Ear", Spaghetti Al Pesto	46€
Grilled Beef tenderloin, black pepper Sauce, Gratinated Potatoes and Jerusalem artichoke	55€
Prime Rib Beef, Grenailles « Coin de rue » From Galicia region, matured 25days	140€ (For 2 guests)

(V) - Vegetarian