



## *Lunch Menu*

*Chef de Cuisine: Patrice Durand*

## To Start

Sand carrots broth, (V.) Almonds cappuccino	22€
Fresh-from-the-market vegetables, (V.) Creamy Coconut Curry and sweet potatoes	23€
Blizzard Caesar Salad 1963	25€
Tramezzini Fontina jalapeños	22€
Crumbled Crab, Avocado and green Apple	36€
Smoked Salmon from the Feroé Island, Green asparagus, Radish	35€
Lobster Roll, Soft and Crispy	39€
White Pizzetta, Black Truffle shavings	37€
Tomato Pizzetta, Buratina, Basilic	27€

## Simply Pasta

Pennette cooked « à La Norma » (V.)	29€
Spaghetti Frutti Di Mare	36€
Chitarra black Lemon, Ricotta (V.)	30€
Rigatoni gratin, black Truffle, Beaufort Cheese	35€

(V) - Vegetarian

## Fishes

Fish and Chips of Cod, Thai mayonnaise with Coriander	37€
Grilled Nikkei Octopus, Pan-sautéed vegetables	36€
Squid, Prawns, Lobster, Lemon infusion	39€
Sole Meunière, young sautéed Spinach	55€

## Meats

Short Ribs of Angus Beef BBQ, Crispy sautéed Potatoes	33€
Beef Tartare slightly smoked, Matchstick Potatoes	34€
Veal Milanese "Elephant Ear", Tonnarelli AL Pepperoni Spicy, piquillos	45€
Large Argentine entrecote, black Sarawak pepper Chantenay Carrots, candied shallots	39€
Grilled Lamb chop, Stewed Eggplant and Tomatoes	37€

Desserts and Cheeses Buffet	17€
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