



Lunch Menu

Chef de Cuisine : Patrice Durand

To Start

Vegetables Minestrone	23€
Blizzard Caesar Salad 1963	28€
Mix of Red Chicory, Grande Reserve Cecina	32€
Warm Green Beans, Fatty Tuna	28€
Tramezzini Smoked Scallops, Roasted Avocado	32€
Crumbled Crab, Avocado and green Apple	36€
Tuna & Gamberoni Tartare	36€
Lobster Roll, Soft and Crispy	37€
White Pizzetta, Black Truffle shavings	37€
Tomato Pizzetta, Buratina, Basilic	27€

Simply Pasta

A La Norma Penette, Burratina	29€
Oyster Mushrooms & Parsley Spaghetti	31€
Lobster & Squid Linguine	37€
Black Truffle, Beaufort Cheese Rigatoni gratin	38€

Fishes

Roasted Cod, Baby Potatoes & Sea Asparagus	37€
Grilled Nikkei Octopus, Pan-sautéed vegetables	37€
Squid, Prawns, Lobster, Lemon infusion	40€
Seabream Casserole & Basil White Butter sauce	39€
Sole Meunière, Baby Spinach	56€

Meats

Short Ribs of Angus Beef BBQ, Crispy sautéed Potatoes	33€
Beef Tartare slightly smoked, Thin Fries	34€
Veal Milanese "Elephant Ear", Tonnarelli AL Pepperoni Spicy, piquillos	48€
Farm Chicken Piccata Al Limone, Mashed potatoes	40€
Grilled Rack of Lamb, Baby Leeks and Zucchini	39€
Braised Beef Cheek, Cumin Chantenay Carrots	38€
Desserts and Cheeses Buffet	17€