



Our Summer Menu  
(Chef de Cuisine - Patrice Durand)

Lunch  
&  
Dinner

Summer 2025

## Starters

Beef heart type Tomatoes Gaspacho, Foccacia	19€
Iced Green Peas soup, Summer Truffle's	23€
Crispy Zucchini Flowers, Herbs sauce	23€
Chicken Gyoza, fresh Herbs	21€
Japanese Style Sando BLT, Shichimi sauce	23€
Vittelo tonnato	26€
Warm snacked Lobster, AJI Amarillo Peppers, Mango, Coriander and BAO Bread	28€
Sea bream and Prawn ceviche, AJI Limo, Leche	24€
Crab meat, stripped Avocados, Crunchy buckwheat	27€
Naturally Cooked Tuna, Rainbow Tomatoes, Kalamata Olives	23€
Yellowtail Tiradito & jalapeño	26€

## Pasta

Rigatoni Alla Norma	26€
Pepperoni, Tomatoes & Peppers Linguine	26€
Spinach & Ricotta Chitarra	27€
Lobster, Prawns & Grouper Spaghettini	36€

## Meat & Fish (from Europe and USA)

Alla Milanaise Turbot, Grilled Asparagus & Piquillos	39€
Octopus Nikkei à la plancha, Barigoule of summer Vegetables	34€
Bluefin tuna tataki, Grilled lettuce, Daikon condiment, crispy Rice	36€
Whole Roasted Seabream, Ratatouille	72€
Grouper, Eggplant Caponata	36€
César Blizzard 1963	34€
Smoked & spicy beef Tartar, French Fries, Salad	34€
Slow cooked Veal Chuck, Tomato Carpaccio Chimichurri & Herbs Salad	34€
Farm Rosted half Poultry, Preserved Lemons Crispy Baby potatoes and Rosemary	36€
Duck Tataki, Tomato & Avocado Salsa, Ginger Vegetables	35€
French Rib Steak (11oz), Baby Spinach	38€

## Only for dinner

Tartiflette	32€
<i>Savoy country recipe of potatoes au gratin with cream, sauteed onions and lardoons topped with gently melted Reblochon cheese. Served with a salad</i>	
Fondue Savoyarde, « Fifty-Fifty »	35€/pers
<i>(min. 2 persons) Our fondue is served with a Salad</i>	
<i>Cured Lomo Beef 15€</i>	

## Desserts for lunch

Desserts Buffet 17€

## Desserts for dinner

Peach Tartlet, Thyme 14€

Chocolate from Haiti 66%, Peanut and Cherries 14€

Strawberry Carpaccio, Sour Gel 15€

Lemon, Honey and Sesame 14€

The traditional soft Chocolate cake,  
Vanilla Ice Creams 14€

Fresh Mango or pineapple plate 15€

Iced Mochis selection (4 pieces) 14€

Vanilla

Thé Matcha

Yuzu

Mango-Passion

Sakura

## Ice Creams, Sorbets

4€ per Flavour

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

### Ice Creams

Vanilla

Dark Chocolate

Hazelnuts

Coffee

Pistachio

Salted Butter Caramel

### Sorbets

Strawberry

Peach

Blueberry

Mango

Raspberry

Lemon

Coconut

Cherry