



Our Menu

April 2026

Head Chef: Matthias Marin




STARTERS




Vegetables Minestrone	23€
Lobster Broth, Black Lemon, Artichaut poivrade	35€
Blizzard Caesar Salad 1963	28€
First Tomatoes, Scamorza, Basil & Rocket	32€
Crumbled Crab, Avocado & Green Apple	36€
Perfect Egg, Jerusalem Artichoke, Black Truffle, Beaufort Foam	36€
Lobster Roll, Soft & Crispy	37€
Smoked Foie Gras, Swiss Chard Fregola Sarda, Coffee Emulsion	38€
Langoustines, Blood Orange, Seaweed Butter Ratte Potatoes with Sea Urchin Coulis	40€
Tomato Pizzetta Buratina, Basil	27€
White Pizzetta, Black Truffle shavings	37€

PASTA



Spaghetti Alla Carbonara, Crispy Guanciale	29€
Fettuccine Al Liguirian, Tomato & Basil	34€
Linguine Di Mare, Grouper, Red Mulet & Mulet	35€
Saffron Risotto, Green Asparagus	35€


FISHES



Sole Meunière, Baby Spinach	56€
Seabream Casserole, Basil White Butter Sauce	39€
Squid, Prawns, Lobster, Lemon Infusion	40€
Roasted Sea Bass, Carrot & Ginger	45€
Turbot « Meunière », Capers & White Cabbage	49€

MEATS

Our Meats are from European origin, USA and South America



25 days matured Galice Angus Côte de Boeuf, Baby Potatoes “Coin de Rue”, Béarnaise	140€ for 2 guests
Beef Tartare slightly smoked, Thin Fries	34€
Iberian Secreto, Mashed Potatoes & Apicius Sauce	39€
Farm Chicken Piccata Al Limone, Mashed Potatoes	40€
Veal Milanese « Elephant Ear », Spaghetti Pesto Piquillos	48€
Roasted Beef filet, Sarawak Black Pepper, Smoked & Candied Potatoes MilleFeuille	58€



DESSERTS (for lunch)

Desserts and Cheeses Buffet 19€

DESSERTS (for diner)

Farmhouse drained soft cheese and thick cream 12€

Large Platter of Mature Cheeses from our Mountains 18€

Lemon, Honey & Sesame 17€

Warm Grand Marnier Soufflé,
Royal Mandarin Sorbet 17€

The traditional soft chocolate cake,
Raspberry sorbet 17€

Haiti Chocolate, Cocoa Nibs 17€

Orange, Coffee & Pecan 17€

Hazelnut Variation 17€

Fresh Fruits salad, Lime Sorbet 16€

Pineapple Ravioli, Exotic Cream,
Coriander Sorbet 16€

Fresh Mango fruit with its sorbet 16€



ICE CREAMS & SORBETS

Every day, according to traditional methods, we are making
smooth Ice Creams and fruity Sorbets

Vanilla, Pistachio, Dark Chocolate,
Coffee, Chesnut, Salted butter Caramel 4€

Raspberry, Wild berry, Blueberry, Lemon,
Mango, Passion fruit, Coconut, Pears 4€

