

STARTERS

LIKE A FRIED EGG / KIPPERS / WATERCRESS / CAVIAR + 11€ 14€
Steamed white egg and candied egg yolk, watercress coulis, condiments and kippers

MACKEREL FILLET FROM BRITAIN / PEPPERS / FRESH RASPBERRIES 13€ €
Mackerel marinated in raspberries vinegar, mousseline peppers, crisp squid-ink

SEA BASS CARPACCIO / CONDIMENTS / PICKLES / CITRON CAVIAR 22€
Sea bass carpaccio, radish pickles, green lemon condiments

PAN FRIED FOIE FRAS / SOUR CACAO / LEMON 18€
Scallops of foie gras, Cacao Tangy sauce, lemon sherbet's

PATA NEGRA «IBERIAN SPANISH HAM BELLOTA DON FAUSTINO» 23€
Matured 36 month, (50gr) toasted bread

DISHES

CODFISH / CHORIZO / RAZOR CLAMS / BEANS 29€
Cod roasted with chorizo, potatoes and beans coloured with saffron, razor clams in slightly salted butter

MAIGRE / COCONUT / CURRY / ROASTED PEANUTS 32€
Paved «maigre» poached in ginger and citronella milk, fried lettuce

BEEF CHUCK ANGUS / GRILLED SHALLOT / POTATOES 30€
Snacked chuck Angus, grilled shallot in red wine and Roseval potatoes

CRUNCHY SWEETBREAD / COFFEE / CARROTS OF VARIOUS COLORS 36€
Sweetbread roasted in coffee butter and sour dressing, mashed carrots

LAMB / AVOCADO / FRESH GOAT CHEESE / CUCUMBER 29€
Saddle of lamb, mint and avocado muslin and lamb juice

DESSERTS

FROZEN SWEETS / LEAVES / FLOWERS 14€
Homemade sherbets, decorative leaves and flowers, speculoos biscuits

VACHERIN CHEESE TIRAMISU / STRAWBERRIES / BASIL / VANILLA 14€
Meringue en demi-sphère, carpaccio d'orange, crème badiane

WHITE NECTARINES / YOGURT / LIME 13€
Slices of nectarines, lime cream, yogurt sherbet, meringue

CHOCOLATE SOUFFLÉ « 64% MANJARI » 15€
Whipped cream & vanilla