CANAPÉS

BOUCHÉE LANGOUSTINE 48
Foie gras, caviar & egg yolk

STEAM DELUXE 45
Steamed bun, crispy chicken, sour cream, and caviar

MAZAFATI DATES 9
Foie gras ganache & pistachio

HALF-MOON 12
Salmon rillette, capers, and marinated red onions

HAMACHI TARTAR 20
Onions fish bones

PORK SIDE DONAIR 3.0 11

COLD

BELLOTA HAM 50
Tomato ravigote & marcona almond

FIELD TOMATOES "DISPENSA" 18
Pepperoncini, salami, romaine lettuce, olives, croutons & mozzarella

"CEVICHE STEAK" PARISA 25
AAA filet mignon, homemade American cheese, fresh lime, pickled peppers & crispy soda crackers

"MI-CUIT" ORA KING 36
Green beans, olives, red bell peppers & artichoke vinaigrette

PORK PASTRAMI 16
Red cabbage, mustard, & pickles

HAMACHI 38
Foie gras, chives, & shallot vinaigrette

BITTER SALAD 22
Puntarelle, Castelfranco & Radicchio Treviso "fouetta" & herb & anchovy vinaigrette

HOT

WAGYU A5 82PP
Truffle soy & confit egg yolk

FRIED CHICKEN 28
Red curry squash curry, ranch caccio & pepe

FRIED RICE WITH SAUERKRAUT 26
Duck, sausages, and pickles

JUMBO SHRIMP WITH VERMOUTH, GARLIC & CHILLI 28PP

MAIN COURSES

CHERRY BOMB PORK RIB Roasted peppers, fregola, and lentils	42
RIB EYE Hunter's garnish, new potatoes & arugula pesto	110
RIB STEAK & FRIES FOR 2 Blue cheese salad, greens & french fries	200
VEAL SWEETBREAD Lobster blanquette & baby vegetables	65
MEDITERRANEAN BAR “Spicy rosé”, spinach, cauliflower with lemon & capers"	52
“SALTIMBOCA” QUAIL Root vegetables, parsley white butter, and cheddar grits	40
BLACK TRUFFLE GNOCCHI Ricotta gnocchi with cream sauce & fresh black truffle	65
BEEF WELLINGTON Mushroom duxelles, Swiss chard & wine merchant sauce	120

Caviar

KRISTAL - 290/50G
OSCIETRE GOLD - 350/50G
BELUGA - 490/50G
MALOSSOL - 50/10g

ROUND FOR THE KITCHEN
35

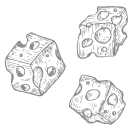
DESSERTS

PARIS BREST-DAKAR 20
Almond ganache, molten cocoa center & crunchy toffee

CARROT CAKE 20
Clementine confit, spruce-infused cheese mousse

CIDER BABA 20
Maple & sweet clover

SOFT SERVE ICE CREAM WITH FRESH TRUFFLE 65



CHEESE
15-25-35-45