

CANAPÉS

BOUCHÉE LANGOUSTINE Foie gras, caviar & egg yolk	48
STEAM DELUXE Steamed bun, crispy chicken, sour cream, and caviar	45
CALIFORNIA ROLL TARTLET Fresh scallops, avocado, cucumber, puffed rice & chives	11
VOL AU VENT Salmon rillette with white wine, cucumber & trout caviar	10
HAMACHI TARTAR Onions fish bones, puffed rice & pepperoncini brine	20
CORN TARTLET Black beans, cotija cheese & Tex-Mex toppings	10
PORK SIDE DONAIR 3.0	11
“LOBSTER ROLL” OR DELUXE VERSION Lettuce, tartare, and bacon	20/50
JERK OXTAIL CROQUETAS Pickled peppers	14
SPANAKOPITA CIGAR WITH FOIE GRAS	16

SMALL DISHES

COLD

BELLOTA HAM Tomato ravigote & marcona almond	50
“KOMBU-JIME” HAMACHI Thai condiment, shimenji, brown butter & saffron consommé	38
BEEF FILET TARTARE Preserved lemons, Spanish smoked sardines, caper mayonnaise, cauliflower & fennel cream	26
GREEN ASPARAGUS “Fontina Fonduta” & lemon	25
WHITE ASPARAGUS FROM VAL DE LOIRE “Béarnaise”	35

HOT

WAGYU A5 Rice with mushrooms, shallot condiment with sake	82PP
GRILLED SHRIMP Mexican style, garlic, red onion & homemade sazon seasoning	28PP
PAN SEARED SCALLOPS Onions’ tagliatelle carbonara & Dauphine potatoes Fernand Point	15PP
HOUSE-MADE GRILLED SAUSAGE Lentils, Varenky & sour cream	16
GRILLED OCTOPUS Fennel, garlic, sun-dried tomatoes, Calabrian mayonnaise & spiced potatoes	40
FRESH MORELS Roasted Chicken, cream & sherry	45
ZUCCHINI BLOSSOM Greek cheese, spinach & lemon pepperoncini vinaigrette	9PP

MAIN COURSES

ROAST LEG OF LAMB Roman gnocchi, turnip, olive & chili condiment	65
HALIBUT Green onion & caper oil, roasted sunchoke & warm tartar sauce	46
LAMB SHOULDER BIRRIA Purslan, Magic Potatoes & "Arbol" condiment	42
RADIATORE SPICY ROSÉ Lobster, basil & pecorino	29
CORNISH HEN Peperoncini, cipolline, parsnip & "Dianne" sauce	28
BEEF WELLINGTON Mushroom "duxelles", Swiss chard & "marchand de vin" sauce	120

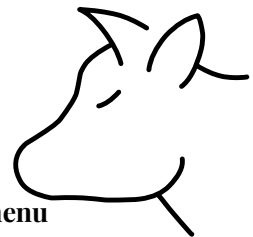
PREMIUM BEEF CHOICES

CANADIAN ANGUS TOP 2/3 AAA BONE-IN

CANADIAN ANGUS TOP 2/3 AAA BONELESS

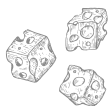
KAGOSHIMA WAGYU JAPONNAIS A5

Ask your server for the meat menu



Caviar

KRISTAL - 290/50G
BELUGA - 490/50G
MALOSSOL - 50/10G



CHEESE
15-25-35-45



ROUND FOR THE KITCHEN

DESSERTS

MAZAFATI DATES 9
Foie gras ganache & pistachio

COFFEE ÉCLAIR 20

CHOCOLATE MOUSSE 20
Morello Cherry & Juniper

CHAMOMILE TEA CAKE 20