



Cold & Hot appetizers

Beef carpaccio

Foie gras/ truffle/ rucola/ Parmesan

17€

Stracciatella

Tiger prawns/ asparagus/ avocado/ herbs

14€

Quail fillet

Truffle puree/ black trumpet mushrooms/ chives oil/ Amazonas chili

14€

Grilled Pacific calamari

Marinara sauce/ lime – chili salsa

12€

Homemade Truffle Parmesan Churros

6€

Selection of cheeses

Comte/ Mimolette Normandie/ La Chevre Noire

19€

Selection of meat

Cecina de Leon/ wild boar/ chorizo Pata Negra/ Pomeranian liver pate

18€

Soup

Seafood and fish soup

Halibut/ tiger prawns/ squid/ mussels/ lemongrass

12€



Main course

Halibut

Quinoa with black root and asparagus / mussel white wine sauce

24€

Chatobrian steak

Baby potatoes / seasonal mushrooms / vegetables / Béarnaise sauce

26€

Grilled Welsh lamb

Potato-truffle puree / spinach / mushrooms / red wine - bergamot sauce

22€

Duck breast

Jerusalem artichoke and black root puree / figs / goat cream cheese / tomatoes / bergamot red wine sauce

17€

Organic beef burger

Brioche bread / *Raclette* cheese / Yalta onion / jalapeno sauce / French fries

16€

Pjemonta Tajarin Tagliolini

Seasonal mushrooms / *Pecorino* cheese / truffle sauce

16€

Desserts

Valrhona Chocolate cake

Crème Fraîche / cherries

8€

Basque burnt cheesecake

Sweet cherry sorbet / *Pedro Ximénez* sauce

8€