

STARTERS

LACARTE

TUNA 45 €
REMINISCENT OF A NIÇOISE SALAD
LITTLE CRISPY PAN BAGNAT

ZUCCHINI FLOWER 48 €
STUFFED WITH BLACK TRUFFLE, ZUCCHINI PISTIL OIL
ZUCCHINI FLOWER CHIPS
ZUCCHINI EMULSION

CARABINEROS 60 €
SIMPLY GRILLED
FLAME-BURNT MELON FLOWER
DUBLIN BAY PRAWN ZABAGLIONE
AROMATICS HERBS

BEEF TARTAR AND CAVIAR 72 €
MODERN BEEF TARTAR AND CAVIAR
BOUQUET OF SEA HERBS
TOASTED BRIOCHE OF BEEF MARROW AND CAVIAR

SQUID 56 €
SEALED SQUID WITH A ROCKET DRESSING
RAW SQUID SALAD
BARBECUED MARSHMALLOWS

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MAIN COURSES

JOHN DORY 80 €

STEAMED WITH GREEN PEPPER
FRENCH BEANS AND CHERRIES COOKED IN A BARBECUE

TURBOT 79 €

GRILLED, FRESH ALMONDS, ALMOND CREAM AND CAVIAR
HERBS SALAD, EDGE OF TURBOT
FRESH ALMONDS DRESSING

YELLOW TAIL 69 €

GRILLED CUCUMBER, SEA LETTUCE SPAGHETTI AND SEAWEED
CONDIMENT
SEA LETTUCE AND YELLOWTAIL JUICE

VEAL SWEETBREADS 82 €

ROASTED
MINI CHANTERELLE MUSHROOMS
FRESH ALMOND AND LEMON PRESERVE
ARBOIS WINE VEAL JUICE

LAMB 72 €

GRILLED LAMB SADDLE WITH CRISPY CALF'S HEAD
LAMB SAUSAGE WITH HERBS
FIRST « VIOLON » ZUCCHINI COOKED WITH TIMUT PEPPER
PISTI OIL AND LAMB JUICE WITH THYME

PIGEON 74 €

BARBECUED AND GLAZED WITH PEPPER AND POPCORN
CREAMY CORN, MEXICAN CREAM ROASTED
PRESERVED LEG AND GIBLETS SAUSAGE
REDUCED PIGEON JUICE
