

STARTERS

Each dish is served when ready

TAPENADE Garlic Croutons	9
OSCIETRA CAVIAR (1oz) * Smoked Fresh Cream, Blinis and Homemade Chips	225
OYSTERS Homemade Smoked Tabasco and Crispy Quinoa	32
SWEET CORN SALAD Pomegranate, Herbs and Mustard Dressing	18
BURRATA Cherry Tomatoes and Basil	27
ENDIVE SALAD Gorgonzola Cheese and Caramelized Walnuts	22
ASPARAGUS AND GOAT CHEESE SALAD Asparagus with Confit Shallots and Goat 's Cheese Dressing	23
GREEN LENTIL SALAD Apple and Burnt Tomatoes	18
SWEET PEPPERS Marinated in Olive Oil, topped with Roasted Garlic	14
BEEF CARPACCIO* Cured Striploin with Pickle Dressing	26
STEAK TARTARE Cornichons, Egg Yolk Purée, Pickled Red Onions, and Toasted Baguette	31
YELLOWTAIL CARPACCIO* Guacamole and Citrus Dressing	29
THINLY SLICED OCTOPUS Lemon and Green Chili Dressing	27
COD CROQUETTES Salted Chilean Sea Bass Croquettes with Roasted Pepper Relish	19
KING CRAB AND TOMATO TART (1oz Oscietra Caviar for an additional \$225)	46
CRISPY CALAMARI Paprika and Green Chili	19
ESCARGOTS Garlic Butter and Parsley	30
WARM PRAWNS Olive Oil and Lemon Juice	28

Seasonal dishes

*The consumption of raw or undercooked foods such as meat, poultry, shellfish & eggs which may contain harmful bacteria, may be hazardous to your health.