

## TO SHARE

<b>Canned Ortiz sardines</b> , served with bread and butter	26
<b>Guacamole</b> , pico de gallo, latina sauce <b>V</b>	18
<b>Smocked eggplant caviar</b> , tahini, served with pitta bread <b>V</b>	22
<b>Pata negra</b> , from Cinco jota served with con pan tomato	38

## STARTERS

<b>Yellowtail crudo</b> Caviar, trout eggs, yuzu gel, herbs oil	42
<b>Charolais Beef Tataki</b> Vierge sauce, fried shallots, lime, black garlic mayo and herbs salad *add caviar 25	34

<b>Grilled Calamari</b> Soya and sesame dressing, ginger, lime and chili	30
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## MAINS

<b>Beef burger</b> Burger sauce, cheese, grilled onions, tomatoes, yuzu pickles	42
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<b>Lobster roll</b> Lobster mayonnaise, cherry tomatoes, tarragon, crispy shaved potatoes	45
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<b>Roasted octopus</b> Sweet potato purée, feta, pomegranate, pistachio and coriander sauce	45
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<b>Fish of the day</b> Fennel purée, grilled fennel, green olive and dry tomato sauce, pistachio and coriander pesto	55
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## SIDES

Cajun roasted potatoes wedges	10
Green salad and cherry tomatoes	10

## PIZZAS

<b>Margherita</b> , tomato sauce, mozzarella fior di latte <b>V</b>	30
<b>Squash blossom</b> , sungold tomato sauce and ricotta cheese <b>V</b>	30
<b>Guanciale</b> , tomato sauce, mozzarella fior di latte, parmesan	32
<b>Anchovy</b> , tomato sauce, black olives, rocket salad and pesto	32
<b>Spianata</b> , tomato sauce, Calabrian chilli and zucchini	32
<b>Truffle</b> , truffle cream, fontina cheese, mozzarella fior di latte <b>V</b>	48
<b>Bresaola</b> , ricotta cheese, lemon – <i>no tomato sauce</i>	30
<b>“Tasting Pizza”</b> truffle, squash blossom, anchovy, guanciale	40

## SALADS

<b>Quinoa salad</b> Pomegranate, feta, cashew nuts, coriander, mint, lemon and nuoc mam dressing <b>V</b>	30
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<b>Puglia burrata</b> Fermented pineapple, mint, fried quinoa <b>V</b>	28
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<b>Heirloom tomatoes salad</b> basil, red onions, cherry tomatoes dressing and Xeres vinegar <b>V</b>	25
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<b>Watermelon salad <b>V</b></b> Cucumber, feta, red onions, avocado, pistachios, mint and Taggiasche olives	26
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## TOPPING

Chicken	12
Prawns	16
Lobster	30

## DESSERTS

Selection of ice cream and sorbets from Berthillon, Parisian glacier since 1954	15
Half watermelon to share	30
Fresh fruits platters to share (2 people)	48
Seasonal fruits tart	16
Chocolate tarte, three chocolates ganache, caramelized nuts	16

Vegetarian dishes **V**

List of possible allergen food and beverages:

Gluten, Crustacean, Egg, Peanut, Soy, Dairy, Nuts, Celery, Mustard, Sesame,  
Sulfites, Lupine, Shellfish, Mollusc. Please let us know your allergies so we can accommodate.

Meat origins: France, Australia, Spain/ Fish origins: Atlantique ocean, Mediterranean Sea

Net prices in Euros, VAT and service included. Drinks not included.

## CHAMPAGNE

	Glass	Bottle	Magnum
<b>Billecart-Salmon Brut Réserve NV</b>	29	145	290
<b>Billecart-Salmon Brut Rosé NV</b>	38	190	395
<b>Ruinart Blanc de Blanc</b>		255	525
<b>Dom Pérignon 2013 / 2010</b>		550	1 400

## ROSÉ

<b>Figuière « Première », AOP Côtes de Provence 2023</b>	18	80	175
<b>Château Minuty Rosé &amp; Or, AOP Côtes de Provence 2022</b>	21	95	205
<b>Domaines Ott, Château de Selle, AOP Côtes de Provence 2023</b>	24	120	255
<b>Château Minuty « 281 », AOP Côtes de Provence 2022</b>		135	
<b>Garrus, Château d'Esclans, AOP Côtes de Provence 2021</b>		295	

## WHITE WINE

<b>Bellet, Château de Crémat Mademoiselle AOP 2022</b>	20	90	
<b>Chablis, Domaine d'Henri « Saint-Pierre » AOP 2022</b>	26	130	
<b>Chassagne-Montrachet, Dom. Amiot « Vieilles Vignes », AOP 2020</b>	36	180	

## RED WINE

Slightly chilled

<b>Bellet, Château de Crémat « Les Rosiers » AOP 2021</b>	20	90	
<b>Côte de Nuits, Dom. David Duband 2020</b>	24	110	

### Jéroboams (3L)

<b>Billecart-Salmon Brut Réserve</b>	550
<b>Billecart-Salmon Brut Rosé</b>	790
<b>Ruinart Blanc de Blancs</b>	1 850
<b>Dom Pérignon 2010</b>	5 200

### TEQUILA CLASE AZUL

<b>Plata</b>	38
<b>Reposado</b>	48
<b>Añejo</b>	250
<b>Ultra</b>	350