

TO SHARE

Canned Ortiz sardines , served with bread and butter ☒	26
Guacamole , pico de gallo, latina sauce ☒ ☑	18
Pata negra , from Cinco jota served with con pan tomato	38
Gillardeau Oysters , served bread and butter ☑ 6 pieces	48

STARTERS

Yellowtail crudo – from the Mediterranean sea ☒ ☑	42
Caviar, trout eggs, yuzu gel, herbs oil	
Red tuna Tataki – from the Mediterranean sea ☑	34
Vierge sauce, fried shallots, lime, wasabi mayo and herbs salad *add caviar 25	

MAINS

Beef burger Burger sauce, cheese, grilled onions, tomatoes, yuzu pickles	42
Lobster roll Lobster mayonnaise, cherry tomatoes, tarragon, crispy shaved potatoes	45
Roasted octopus ☒ Sweet potato purée, feta, pomegranate, pistachio and coriander sauce	45

SIDES

Cajun roasted potatoes wedges ☒	10
Green salad and cherry tomatoes ☒	10

PIZZAS

Margherita , tomato sauce, mozzarella fior di latte V	30
Guanciale , tomato sauce, mozzarella fior di latte, parmesan	32
Anchovy , tomato sauce, black olives, rocket salad and pesto ☑	32
Spianata , tomato sauce, Calabrian chilli and zucchini	32
Truffle , truffle cream, fontina cheese, mozzarella fior di latte V	48
Bresaola , ricotta cheese, lemon – <i>no tomato sauce</i>	30

SALADS

Quinoa salad V	30
Pomegranate, feta, cashew nuts, coriander, mint, lemon and nuoc mam dressing	
Watermelon salad V ☒	26
Cucumber, feta, red onions, avocado, pistachios, Mint and Taggiasche olives	
Niçoise salad ☒ ☑	38
Tuna, anchovy, radish, celery, cucumber, olives, spring onions, pepper, tomatoes and quail egg	

TOPPING

Chicken 12

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 Gluten free dishes ☒ Dairy free dishes ☑

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: "Born, raised and butchered" in France, Spain/ Fish origins: Atlantique ocean, Mediterranean Sea

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

CHAMPAGNE

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

ROSÉ

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

WHITE WINE

Bellet, Château de Crémat Mademoiselle AOP 2022	20	90	
Chablis, Domaine d'Henri « Saint-Pierre » AOP 2022	26	130	
Chassagne-Montrachet, Dom. Amiot « Vieilles Vignes », AOP 2022	38	190	

RED WINE

Slightly chilled

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

Jéroboams (3L)

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

Tequila clase azul

Plata	38
Reposado	48
Añejo	250
Ultra	350