



STARTERS

CAVIAR CALVISIUS « OSCIETRA IMPERIAL »	30g	138	50g	195
CAVIAR CALVISIUS « TRADITION ROYAL »	30g	100	50g	177
<i>Served with blinis, mimosa egg, chopped parsley, shallots, potato, fresh cream with lemon, and croutons</i>				
TRIO OF GILLARDEAU OYSTERS N°3				45
<i>Natural, Calvisius «Tradition Royal» caviar, & kiw</i>				
LOCAL FISH CARPACCIO				65
<i>Calvisius Tradition Royal caviar, citrus vinaigrette</i>				
RED PRAWN CARPACCIO				45
<i>Ponzu sauce with golden citrus fruits, passion fruit</i>				
MEDITERRANEAN BLUEFIN TUNA				48
<i>Lightly seared, homemade tomato jam, taggiasca olives, spicy sauce</i>				
CREAMY BURRATA				38
<i>Seasonal vegetables, orgeat vinaigrette</i>				
FETA & WATERMELON				28
<i>Avocado-wasabi cream, combava gel</i>				
AVOCADO-WASABI CREAM, COMBAVA GEL				39
<i>Aged Parmesan and crispy texture</i>				
FRESH GREEN BEAN SALAD				27
<i>Homemade smoked pecorino and pistachio pesto</i>				
FRIED BABY SQUID				32
<i>Yuzu tartar sauce</i>				



PASTAS

LINGUINE WITH CALVISIUS « TRADITION ROYAL » CAVIAR	90
PAPPARDELLE WITH MELANOSPORUM TRUFFLE	85
LINGUINE WITH BOTTARGA & RED PRAWN TARTARE	42
SQUID INK TAGLIATELLE	38
<i>Smoked mussels, marinère sauce</i>	



RISOTTOS

LANGOUSTINE RISOTTO	56
<i>Homemade bisque with subtle aniseed flavor</i>	
MELANOSPORUM TRUFFLE RISOTTO	85
<i>Mushrooms, brown butter</i>	
SAFFRON GREEN VEGETABLE RISOTTO	35
<i>36-month aged Parmesan emulsion</i>	



MEATS

VEAL FILLET COOKED AT LOW TEMPERATURE <i>(origin France)</i>	56
<i>Potato mille-feuille and olive sauce</i>	
WOOD-FIRED PICANHA	56
<i>Parmesan sauce, arugula, soy Real meat juice mousseline</i>	
WOOD-FIRED BLACK ANGUS BEEF RIB	100g 21
<i>(for 2 people, approx. 1kg) Real meat juice mousseline</i>	



FISH & SEAFOOD

WHOLE WOOD-GRILLED FISH	100g 19
<i>daily local catch depending on availability Seasonal glazed vegetables, truffle mashed potatoes</i>	
WOOD-GRILLED LOBSTER	100g 28
<i>daily local catch depending on availability Seasonal glazed vegetables, truffle mashed potatoes</i>	
WOOD-FIRED CARABINEROS	123
<i>Jasmine rice, ginger and lemongrass</i>	
SEARED TUNA, PAN-SEARED FOIE GRAS	55
<i>Potato mille-feuille, cherry sauce</i>	
TRADITIONAL AÏOLI <i>(served cold)</i>	48
<i>With its crunchy vegetables</i>	



SIDES

SEASONAL GLAZED VEGETABLES	25
TRUFFLE MASHED POTATOES (MELANOSPORUM)	25
PAPPARDELLE WITH BUTTER	8
FRESH GREEN BEANS	8
REAL MEAT JUICE MOUSSELINE	8
MIXED SALAD	12
JASMINE RICE WITH GINGER AND LEMONGRASS	8