



TAPAS

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, lemon crème fraîche, and bread croutons</i>				
LA KIWITRE				33
<i>Warm oyster no.3, tangy kiwi</i>				
MINI TUNA TACOS (3 pieces)				23
<i>Verbena cream, cucumber jelly</i>				
DAILY CATCH TEMAKI (3 pieces)				23
<i>Japanese cone, lime, creamy avocado</i>				
VEAL TARTARE				25
<i>Potato millefeuille, smoked house mayo</i>				
GREEN VEGETABLE TEMPURA				15
<i>Zucchini, zucchini flowers, broccolini</i>				
PEANUT MARSHMALLOW (6 pieces)				15
BEETROOT HUMMUS				20
<i>Crispy breadsticks</i>				
PATA NEGRA PLATE, PAN CON TOMATE				40
<i>Aged Iberian ham, garlic-rubbed bread</i>				
FRIED BABY SQUID				27
<i>Yuzu tartar sauce</i>				
MUSHROOM & TRUFFLE ARANCINI (3 pieces)				38
<i>Italian-style rice croquettes with truffle and mushroom flavor</i>				
BAKED EGGPLANT, MOZZARELLA & BASIL (5 pieces)				20
<i>Tender, oven-roasted</i>				
CORSICAN CHARCUTERIE PLATTER (for 2 people)				43
<i>Selection of fine Corsican cold cuts, freshly sliced</i>				
CHEESE PLATTER (for 2 people)				35
<i>Assortment of local and imported matured cheeses</i>				
LA CRIQUE BOARD (for 4 people)				110
<i>Chef's signature board</i>				
SWEET PETITS FOURS (5 pieces)				20
<i>Pecan choco, lemon basil, manjari raspberry, peach verbena, strawberry</i>				