















STARTERS

CALVISIUS «OSCIETRA IMPERIAL» CAVIAR	20g	83	50g	195
CALVISIUS «TRADITION ROYAL» CAVIAR	20g	78	50g	177
served with blinis, deviled egg, chopped parsley, shallots, potatoes, fresh lemon cream and bread croutons				
LOCAL FISH CARPACCIO 				74
plain, Calvisius "Tradition Royal" caviar, calamansi jelly, smoked mayonnaise				
GAMBERO ROSSO CARPACCIO 				47
golden citrus ponzu sauce, passion fruit				
MANGO RAVIOLI WITH KING CRAB 				51
red pepper sauce, mango disc				
MEDITERRANEAN BLUEFIN TUNA 				49
lightly seared, tonnato sauce, Taggiasca olives, puttanesca sauce				
CREAMY BURRATA 				38
frosted seasonal vegetables, orgeat vinaigrette				
SALAD OF FRESH GREEN BEANS 				29
pistachio pesto, house-smoked pecorino				
KALE SALAD 				29
soft-boiled egg, pomegranate, dates, avocado, crispy kale, pumpkin seeds				
AVOCADO WITH CITRONETTE				27
herb salad, citronette vinaigrette				
FIG CARPACCIO 				29
stracciatella cheese, roasted pistachios				



PASTA & RISOTTO

LINGUINE WITH CALVISIUS «TRADITION ROYAL» CAVIAR 				90
GAMBERO ROSSO LINGUINE 				42
gambero rosso tartare, yellow and green lemon zest				
ARTICHOKE LINGUINE 				51
zucchini blossom crisps				
SPINY LOBSTER LINGUINE 			per 1000g	28
LEMON RISOTTO WITH CALVISIUS «TRADITION ROYAL» 				63
LANGOUSTINE & FOIE GRAS RAVIOLI 				51
celeriac, prawn bisque				



GNOCCHI

HOMEMADE GNOCCHI 				28
pistachio pesto, confit tomatoes				
AUTHENTIC CARBONARA GNOCCHI 				29

MEAT

LOW - TEMPERATURE COOKED VEAL FILLET (French origin)		56
polenta, crunchy vegetables		
BLACK ANGUS BEEF FILLET	  	69
green pepper béarnaise sauce, garlic confit gratin dauphinois		
WOOD - FIRED BLACK ANGUS RIB OF BEEF	 	per 100g 23
«for two guests, approximately 1kg», served with confit garlic gratin dauphinois		









FISH & SHELLFISH

WHOLE WOOD - FIRED FISH OF THE DAY	 	per 100g 19
«locally sourced catch, according to daily availability», glazed seasonal vegetables, olive oil mashed potatoes		
WHOLE WOOD - FIRED SEA BASS	 	per 100g 22
«locally sourced catch, according to daily availability», glazed seasonal vegetables, olive oil mashed potatoes		
WOOD - FIRED LOBSTER	 	per 100g 28
«locally sourced catch, according to daily availability», glazed seasonal vegetables, olive oil mashed potatoes		
SEARED TUNA & PAN-FRIED FOIE GRAS	 	55
fresh peas, swiss chard, polenta		



SIDE DISHES

SAUTÉED GREEN BEANS		17
GRILLED CORN WITH PAPRIKA		17
BUTTERED PAPPARDELLE	 	16
HOMEMADE FRIES		16
GARLIC CONFIT GRATIN DAUPHINOIS	 	16
CRUSHED POTATOES		16
SUMMER SALAD		19



(1) Fish - (2) Sesame - (3) Celery - (4) Egg - (5) Peanut - (6) Mustard - (7) Gluten
(8) Milk - (9) Shellfish - (10) Tree nuts - (11) Soy



All prices are in euros and include service.