

## **Starters**

### **Tuna**

Tomato/ burrata/ wasabi **24,00 €**

### **Veal**

Chicory/ ham/ salted celeriac **19,00 €**

### **Langoustines**

Butter sauce/ tomato/ apple **29,00 €**

### **Langoustines in its jacket**

Parsil/ olive oil/ lime **33,00 €**

### **Caviar (30 gram)**

Potato Moscovite **68,00 €**

### **Turbot**

Porcini mushrooms/ champagne **27,00 €**

### **Mussels Bouchot**

Tomato/ garlic/ saffron/ basil **25,00 €**

### **Egg with truffle (veggi)**

Poached/ porcini mushrooms **28,00 €**

### **Gillardeau oysters (6st)**

**23,00€**

## Main dishes

**Sole meunière** Salad/ mashed potato

**Sole of the Chef** buttermilk/ tomato/ hand peeled  
shrimps **39,00 €**

**Turbot meunière** Salade/ mashed potato

**Turbot Dijonnaise**/ vegetables **47,00 €**

### **Sea bass**

Ratatouille/ saffron/ cockles/ quinoa **29,00 €**

### **Filet pur**

Salad/ pepper sauce / fine fries **34,00 €**

### **Wild duck**

Butternut pumpkin/ chervil root/ puffed potato  
**29,00 €**

### **Veal sweetbreads**

Spinach/ girolles/ goose liver **38,00 €**

### **Rack of lamb**

Puffed potato/ flageolet/ savory/ chestnut  
mushroom **36,00 €**

### **Courgetti (veggi)**

Tomato/ feta/ garlic **37,00 €**

### **Sea Bass in salt crust (2pers.)**

Butter sauce / fideuà **44,00 € p.p.**