

## STARTERS

*Marinated king prawns with a declination  
of peas and caviar lime* 18,00 €



*Parboiled morel and green asparagus,  
pan-fried poultry sot-l'y-laisse* 23,00 €



*Crispy avocado and fresh smoked salmon* 18,00 €



*Light cream of leeks with cream cheese  
and button mushrooms* 16,00 €



*Foie gras, Liege waffle toast,  
mango-passion fruit chutney* 24,00 €


## MAIN DISHES

*Roasted monkfish with veal sauce and oysters  
accompanied with white beans mousseline* 28,00 €



*Scallops with a lomo heart,  
venere rice and pan-seared squids* 26,00 €



 *Beef fillet with a pot-au-feu vegetable stew,  
with a jus of extra virgin olive oil* 36,00 €



*Leg of lamb confit with potatoes and onions* 27,00 €



*Vegetable and spring mushrooms casserole with verjuice* 22,00 €

## CHEESES

16,00 €

*Selection of matured cheeses*

*Pont-l'Evêque - Sainte-Maure cendré - Brie de Nangis - Comté 24 months*

## SWEETS

14,00 €

*Breton shortbread, light pistachio cream,  
fresh strawberries*



*Chocolate sphere with passion fruit creamy heart*



*Confit of pineapple with saffron and yuzu sorbet*

## MENU REGINA 69,00 €

*Appetizer*

*Glass of Champagne*



*Foie gras, Liege waffle toast,  
mango/passion fruit chutney*



*Scallops with a lomo heart,  
venere rice and squids*

*or*

*Leg of lamb confit  
with potatoes and onions*



*Chocolate sphere  
with passion fruit creamy heart*

*If you are concerned about food allergies, please do alert us prior to ordering.*

*Allergens table available on request.*

*Net prices in Euros*