

À LA CARTE

STARTERS

Vichyssoise, 88
Potato – truffle

Scallop from Norway, 78
Roasted – parsley root

Oxtail ravioli, 88
Stewed – onion compote

MAIN COURSES

Lobster Thermidor, 140
Whole lobster – gratinated – spinach à la crème

Black salsify, 88
à la Carbonara – egg yolk – Pecorino

Beef fillet, 98
Rossini – truffle jus – celeriac

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DESSERTS

Pecan nut, 34

Black truffle – Kayambe chocolate

Vanilla Soufflé, 34

Muscovado sud – passion fruit – ice cream

In-house made ice cream, per scoop 9

Vanilla from Uganda

Pecan nut

Coffee from the Galapagos Islands

Served with

Vanilla from Madagascar – chantilly

Sablé – fleur de sel

In-house made sorbets, per scoop 9

Kayambe chocolate

Coconut

Blood orange

Granny Smith – tarragon

Served with

Sicilian – mandarin jam

Tuile – Muscovado

CHEESES

Matured cheeses, 48

From the trolley

Served with

Toasted Bread

Butter