

To start with

Citrus-Cured Salmon

Thinly sliced cured scottich salmon | Cornichon | russian caviar |
caper | baby muscluen

250.00



Organic Quinoa Avocado

Quinoa | avocado | baby little gem | lemon-olive oil

250.00

Seared Ahi Red Tuna Niçoise Salad

Pan-seared red rare tuna | Niçoise salad

220.00

Foie Gras

Confit baby artichoke | beet & sweet potatos mousline | butterd brioche |
baby greens .

400.00



Wild & White

Wild mushrooms | white Asparagus | Truffle oil

180.00

Shrimps & Miso

Poached shrimps | Japanese Miso | Soba Noodles | Cilantro.

200.00

Tuscan Seafood Soup

Slow cooking shrimps | squid | mussels | sea bass | basil tomato sauce

220.00



'For those who have food allergies, please inform your waiter.
We will be happy to discuss any necessary changes'

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Pasta & Risotto

Wild Mushrooms Risotto

Wild mushrooms | Carnaroli rice | Philadelphia cheese | parsley |
Extra virgin olive oil .
250.00

Milk Fed- Veal Osso Buco Milanese

Slow cooking braised veal osso buco | saffron carnaroli risotto | gremolata
350.00

Spaghetti All'Aragosta


Lobster saute | garlic | chili flex | aspaghatti | roma tomato sauce |
extra virgin olive oil .
320.00

Veggie Rigatoni

Sun dried tomato | artichoke | kalamta olive | zucchini | wild mushrooms |
tossed pine nuts | garlic | creamy Genovese sauce
200.00

Free-gluten Polenta ai Quattro Formaggi

Smoked retatouille vegetables | Four type of Gruyère cheese sauces |
Parmigiano-Reggiano cheese | danish blue cheese | cheddar cheese
250.00

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Fork & Knife

Confit Duck Grits

Slow confit duck leg | grits crispy beef bacon | seasonal vegetables | jus
450.00

Corn- fed Breast Chicken

Grilled breast chicken | potatoes leeks moussline | mushrooms rague |
forest almond brccoli |
Theme jus.
400.00

USA Certified Angus Beef Tenderloin

Grilled USA Certified Angus Beef Tenderloin | baby vegetable saute |
Mashed potatoes | green peper sauce
650.00

Herbed-Crust Saddle of Lamb

Seared Lamb loin | confit potatoes | kalamta olives taponate |
glazed carrot | crust oats herbs | mustard | mint jus

500.00

Milk-Fed Black Angus Veal

Pan seared angus veal loin | Mousseline Ginger sweet potatoes |
smoked seasonal vegetables | dijon mustard jus .
650.00

Salmon A la Grenobloise

Grilled Scottish Salmon | garlic potatoes pure |
french Grenobloise sauce | baby vegetables
400.00



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Sweet Endings

Duo Cheese Cake

New York cheese cake | pistachio graham wheat biscuits crumble |
creamiest cheese crème brûlée | wild berries coulis .

200.00

Croquant Valrohona Praliné Gianduja

Feuilletine valrohona gianduja | nutty croquant biscuits |
rustic praliné crémeux

200.00

Tiramisu Mascarpone

Espresso flavoured biscuits | mascarpone mousse

200.00

Trio Sphere Citrus

Yuzu passion parfait | orange raspberry mousse |
pistachio cocount lemon tartlet

200.00

Cheese Board

Selection of International cheeses | crackers | dry fruits

350.00



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