

STARTERS

LA CARTE

CARABINEROS

1 PIECE	36 €
2 PIECES	56 €
3 PIECES	76 €

MARINATED IN FINGER LEMON AND LIGHTLY SEARED
HEAD STOCK, GRILLED MELON AND THAI BASIL
DUBLIN BAY PRAWN HEAD WITH GIBLETS,
BISQUE DRESSING AND SAMPHIRE

CEP	50 €
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RAW CEP SHAVING
ON A THYME, PARMESAN CHEESE AND CEP BRUNOISE
THIN CEP TART AND TENDER RAVIOLI
CEP EMULSION

RED MULLET	42 €
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ROASTED ON THE SKIN
RED MULLET PERUGINE WITH LARDO DI COLONNATA
HERBAL RAVIGOTE SAUCE WITH XERES VINEGAR
HEAD FISH SOUP THICKENED WITH RED WINE

BEEF	79 €
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BEEF AND ROASTED BONE MARROW TARTAR
ON A THIN BEEF STOCK JELLY
BEEF CONSOMMÉ AND CAVIAR

MAIN COURSES

JOHN DORY 44 €

PAN-SEARED JOHN DORY
GRILLED WATERMELON, OLIVE AND PINE NUTS
STRONG COOKING JUICE WITH WATERMELON

YELLOWTAIL 45 €

ROASTED,
COCO DE PAIMPOL BEANS WITH CANDIED TOMATOES
AND TAGGIASCHE OLIVES, SHELLFISH
CANDIED LEMON PERFUMED JUICE

TURBOT 64 €

GRILLED,
ZUCCHINI FROM MY FRIEND JEAN-CHARLES ORSO
ZUCCHINI FLOWERS CHIPS
FRESH ALMONDS

VEAL SWEETBREADS 58 €

CRISPY SWEETBREADS WITH BUCKWHEAT
CHANTERELLES MUSHROOMS ET PISTACHIOS
YELLOW WINE COOKING JUICE

LAMB DECLINATION 49 €

ROASTED SADDLE ON AN ONIONS-ANCHOVIES CONDIMENT
TENDER LAMB SHOULDER CAPPELETTI
LAMB TARTAR, CRISPY STICKER
BURNT ONION, STRONG COOKING JUICE

PIGEON 59 €

ROASTED ON ITS CHEST, GLAZED WITH PEPPER
ARTICHOKE, ROASTED FIGS AND FRESH HAZELNUTS
PIGEON COOKING JUICE

DESSERTS



THE CHOCOLATE

25 €

TEXTURE VARIATION
BURNED VANILLA FLOVORED DULCE DE LECHE
ROASTED COCOA BEAN SPRINKLE

THE RASPBERRY

25 €

RASPBERRY DELICACY
GOAT MILK SORBET
LEMON AND DILL -FLAVOURED PESTO

THE FIG

25 €

ROASTED BLACK FIGS LIKE A MILLEFEUILLE
STEWED FIGS WITH XERES VINEGAR
CARMELIZED HAZELNUTS AND FIG SORBET

THE PEACH

25 €

POACHED AND LEMON-VERBENA INFUSED WHITE PEACH,
SOFT ALMOND CAKE
PEACH JUICE LIKE AN ICED-TEA
PEACH SORBET