



## STARTERS

Oysters from Marennes with ponzu sauce and shallot (5uts)	32,00
Duo of tartars, tuna and sea bass	39,00
Prawn salad and mango emulsion	34,00
Duck foie gras terrine, baked apple chutney and brioche	29,50
Royal crab salad with sign to in Singapore	36,00
Imperial Caviar Oscietra (50gr) served in secuencia	120,00
Gaig cannelloni with truffle cream	28,00

## FISH

Scallops with citrus Jerusalem artichoke and artichokes	34,00
Sole with mushrooms, beet and Cerdanya cheese	42,00
Cod fillet with emulsion and black garlic	32,00
Sea-bass with pumpkin gnocchi and clam sauce	44,00

## RICE

(20 min. / price per person)

Sea rice with sea cucumbers	44,00
Bresse Pigeon rice and mushrooms	31,00

## MEAT AND POULTRY

Calvados beef steak tartare, creamy mustard and crispy potatoes	32,00
Beef steak with parmentier and Périgord sauce	36,00
Crispy and boneless piglet with red fruit salad and onion	34,00
1/2 Squab from Bresse in two cooks with its perfect foie	36,00

Bread and entertainments 5,50 (please inform our staff if you don't want to be served)

Price in euros. VAT included.

In case of food allergies or intolerances, please ask our staff.