

STARTERS AND SALADS

Fresh Fine de Claire oysters with special sauce ^{n, c}	per oyster	5
Cauliflower with parmesan mousse and fresh planed truffle ^g		9
Beef tartare with tuna crème ^{d, c}		18
Tuna tartare with wasabi mayonnaise ^d		17
Green salad with avocado		8
Large mixed salad with tuna tataki and pan-Asian dressing ^d		24

WARM STARTERS AND SOUPS

Pumpkin cream soup with pumpkin seeds ^g		7
Grilled avocado with tomatoes and edamame ^f		12
Scallops with red wine-shallots sauce ^{n, g}		24

FISH AND SEAFOOD

Bouillabaisse ^{a, b, d, n}		33
Fish ragout with vegetables ^{a, b, d, g} (potatoes, cauliflower, dried cherry tomatoes and saffron)		26
Grilled turbot with edamame and pine nut sauce ^{b, d, f, h}		36
Filet of monkfish with sweet potato puree and fennel ^{d, g}		36
Scallops with ptitim and foie gras-cauliflower sauce ^{a, g, n}		27

JOSPER-GRILL

Ribeye steak (300 g) with grilled vegetables and roast potatoes		42
Beef tenderloin steak with grilled avocado and roast potatoes		30
Gilthead seabream with potato puree and green asparagus		22
Sea bass with potato puree and green asparagus		22
Wild grilled sea bass for two	per person	36
Canadian Lobster with potato-lemon puree ^g	for 100 g	12

1-with dyes, 2-with preservatives, 3-with antioxidant, 4-with a flavor enhancer, a-with gluten-containing cereals, b-with crustaceans and derived products, c-with eggs and egg products, d-with fish and fish products, e-peanuts and peanut products, f-with soybeans and soy products, g-with milk and dairy products, h-with nuts, i-with celery or celery products, j-with mustard, k-with sesame seeds, l-with sulfur dioxide and sulfites, m-with lupins, n-with mollusks