

# Our Menu

(Chef de Cuisine: Patrice Durand)

## Starters

|                                                                           |     |
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| <i>Vegetables Minestrone</i>                                              | 23€ |
| <i>Clear Langoustine Broth, Roasted Lemon,<br/>Tiny Artichoke</i>         | 29€ |
| <i>1963 Blizzard Caesar Salad</i>                                         | 28€ |
| <i>Market vegetables simmered,<br/>In a casserole dish, Broiler gravy</i> | 32€ |
| <i>French White Asparagus,<br/>Hollandaise Sauce</i>                      | 34€ |
| <i>Honey &amp; Yuzu caramelized Scampi,<br/>Two-style Apple Celeriac</i>  | 34€ |
| <i>Crumbled Crab, Avocado and green Apple</i>                             | 36€ |
| <i>Lobster Roll, Soft and Crispy</i>                                      | 37€ |

## Simply Pasta

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| <i>A La Norma Penette, Burratina</i>                  | 29€ |
| <i>Tomato Basil Paccheri, Light cream</i>             | 33€ |
| <i>Lobster &amp; Squid Linguine</i>                   | 37€ |
| <i>Black Truffle, Beaufort Cheese Rigatoni gratin</i> | 38€ |

## *Fishes*

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| <i>Nikkei Octopus « à la Plancha », vegetables</i>                     | <i>37€</i>                     |
| <i>Roasted Cod, Baby Potatoes &amp; Sea Asparagus</i>                  | <i>37€</i>                     |
| <i>Rustic &amp; Creamy Polenta, Squid, Prawns, Lobster</i>             | <i>40€</i>                     |
| <i>Turbot « Meunière », Capers &amp; White Cabbage</i>                 | <i>48€</i>                     |
| <i>Roasted Sea Bass, Saffron Mashed Potatoes,<br/>Clementine Broth</i> | <i>48€</i>                     |
| <i>Large Atlantic sole "Meunière",<br/>Parsnips, Undergrowth juice</i> | <i>140€<br/>(for 2 guests)</i> |

## *Meats*

*(Our Meats are from European origin, USA and South America)*

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| <i>Short Ribs of Angus Beef BBQ,<br/>Crispy sautéed Potatoes</i>                                      | <i>33€</i>                     |
| <i>Beef Tartare slightly smoked, thin Fries</i>                                                       | <i>34€</i>                     |
| <i>Herbs Crusted Rack of Lamb, Baby Leeks &amp; Zucchini's</i>                                        | <i>39€</i>                     |
| <i>Farm Chicken Piccata Al Limone,<br/>Mashed Potatoes</i>                                            | <i>40€</i>                     |
| <i>Duck Tataki, Tomato &amp; Avocado Salsa, Ginger Vegetables</i>                                     | <i>43€</i>                     |
| <i>Veal Milanese "Elephant Ear",<br/>Spaghetti Pesto Piquillos</i>                                    | <i>48€</i>                     |
| <i>Argentina Fillet of beef (250g), Black Pepper,<br/>Gratinated potatoes and Jerusalem artichoke</i> | <i>56€</i>                     |
| <i>From Castille Beef RIB,<br/>Baby potatoes and Rosemary</i>                                         | <i>140€<br/>(for 2 guests)</i> |

## *Dessert for Lunch*

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| <i>Desserts and Cheeses Buffet</i> | 17€ |
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## *Desserts for Dinner*

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| <i>Chesnut, Mandarin and Kalamansi</i> | 17€ |
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| <i>Warm Grand Marnier Soufflé,<br/>Royal Mandarin Sorbet</i> | 17€ |
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| <i>Chocolate, Vanilla and Tonka bean</i> | 17€ |
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| <i>The traditional soft chocolate cake,<br/>Raspberry sorbet</i> | 17€ |
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| <i>Lemon, Honey and Sesame</i> | 17€ |
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| <i>Raspberry, Crisp, Cottage Cheese &amp; Lemon</i> | 17€ |
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| <i>Fresh Fruits salad, Lime Sorbet</i> | 16€ |
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| <i>Just simply the Pineapple and its Sorbet</i> | 16€ |
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| <i>Fresh Mango fruit with its sorbet</i> | 16€ |
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## *Ice Creams & Sorbets*

*Every day, according to traditional methods,  
we prepare smooth Ice Creams and fruity Sorbets*

*4€/scoop*

*Ice creams:*

*Vanilla, Pistachio, Dark Chocolate,  
Coffee, Chesnut, Caramel salted butter*

*Sorbets:*

*Raspberry, Wild berry, Blueberry,  
Yellow Lemon, Mango, Passion fruit, Coconut, Pear*