

HOT AND COLD STARTERS

MONTE CARLO

king Crab, young vegetables and mozzarella 42 €

IBERIAN HAM « BELLOTA »

coupled with fresh chopped tomato toast..... 44 €

LOBSTER

with dandelion leaves and a coral vinaigrette72 €

OYSTERS

Mediterranean « Tarbouriech », 6 specials 35 €

SCALLOP

crunchy chives with lemon virgin olive oil48 €

LANGOUSTINE

in a crispy parcel with basil leaves 68 €

EGG

soft boiled, crispy, smothered with caviar and smoked salmon 79 €

SPAGHETTI

our special way 59 €

FISH AND MEAT

COD FISH

with unctuous polenta gratined with white truffles from Alba57 €

JOHN DORY

fillet with Mediterranean vegetables..... 63 €

SOLE

meunière with tomato confit and pine nuts 79 €

YOUNG ROCK LOBSTER

with peppered chives and blond grape..... 125 €

EL ARROZ BOMBA

our special rice in a steaming broth of paella flavours 50 €

LAMB

perfect cutlets cooked on the plancha with garden fresh thyme 50 €

QUAIL

stuffed with foie gras, caramelised, served with truffled mashed potato 52 €

BEEF

prime rib steak on the plancha 60 €

CALF'S HEAD

crispy with ravigote sauce and piquillo peppers 36 €

VEAL CHOP

double, with chanterelles and green asparagus73 €

CHEESE

seasonal, fresh and mature 17 €

SMALL PORTIONS TO DISCOVER AND TASTE

*SARDINE	
with green asparagus and lemon confit from Menton	20 €
*IBERIAN HAM « BELLOTA	
coupled with fresh chopped tomato toast.....	22 €
*EGGPLANT	
with crunchy young vegetables	16 €
*GREEN BEANS	
and duck foie gras with parmesan shavings	19 €
*HERRING	
smoked and served with apples in condiments and virgin olive oil	14 €
*CRAB	
green apple acidulous avocado with its turmeric galette	19 €
*OCTOPUS	
confit in fine slices with Niçoise olives	25 €
*CHESTNUT	
in a delicate velouté with caramelised foie gras and smoked bacon	20 €
*LANGOUSTINE	
in truffled raviolis, a cabbage fondant.....	52 €
*FROG'S LEGS	
fried and served with garlic purée and parsley coulis	24 €
*SQUIDS	
Mediterranean à la plancha, Romesco sauce	27 €
* EGG	
"à la plancha" with white truffles from Alba.....	35 €
*CEPS	
with aged Barolo wine vinegar on light puff pastry	17 €
*FOIE GRAS	
of duck served hot with white grape confit	26 €
*SHRIMPS	
in a vermicelli coating, served with a herb and jasmine dip	25 €
*PURPLE ARTICHOKE	
with fresh young squids, a touch of thyme and chorizo	24 €
BURGER	
with foie gras and verjuiced sweet peppers.....	25 €
VEAL	
escalope, rucola salad and purple artichoke	24 €
QUAIL	
stuffed with foie gras, caramelised, served with truffled mashed potato	26 €
LAMB	
perfect cutlets cooked on the plancha with fresh thyme.....	30 €
CALF SWEETBREADS	
infused with bay leaves, accompanied by stuffed kale	30 €