

## First

- 24 Bread | Dips
- 58 Soup of the day
- 72 Endive salad | salanova, lalique, pomegranate, almond, hazelnut and blueberry vinaigrette
- 82 Beef cuts | mushroom ragout, Jerusalem artichoke cream & chips and red wine
- 72 Oyster Mushroom | in charcoal, root vegetables cream, oregano & red wine sauce
- 88 Salmon ceviche | passionfruit lime sauce, coriander, mango, radish and chili
- 78 Fried sea fish | green leaves, lime, papaya, shallot crispy and spicy Thai sauce
- 98 Grilled sea fish | green gazpacho, zucchini grape shallot coriander salad
- 68 Paté brûlée | chicken liver, goose fat, brandy, sourdough bread & pear vanilla jam
- 82 Sirloin roast beef | aioli, radish, mustard, confit garlic and capers
- 68 Coloured beetroot | turnip, almond cream, horseradish and roasted almond
- 72 Beef Tartare | fried capers, quail egg, rice tuile, cornichons and chive
- 88 Crispy goose leg salad | green leaves, dry mango, shallot, lime and chili
- 86 Sea fish sashimi | tomato cream, anchovy parsley salsa and balsamic

## Main

- 158 Asado | salt baked turnip, snow peas and red wine sauce
- 238 Beef fillet | potato puree, shiitake mushroom skewer and onion scorch beef stock sauce
- 92 Pumpkin Risotto | leek, white wine, basil and acorn squash chips
- 94 Hamburger | prime cuts, asado barbecue, vegetables and homemade french fries
- 148 Sea fish fillet | mushroom risotto, portobello, shimeji, shinoki and mushroom stock
- 138 Salmon fillet | sheet of pasta, gulliver spinach, moist cherry tomato and white wine
- 158 Goose shank | roasted cabbage, pumpkin cream, baby turnip and beef stock sauce
- 122 Boneless chicken thigh | bulgur stew, grilled onion, baharat and date beef stock sauce
- 188 Goose breast sous - vide | coloured beetroot, beetroot cream and berry beef stock sauce
- 228 Entrecote | in charcoal, chimichurri, green beans and fried potatoes

