

First

- 24 Bread | Dips
- 58 Soup of the day
- 76 Endive salad | lettuce hearts, lalique, apple, almond, hazelnut and blueberry vinaigrette
- 84 Beef cuts | mushroom ragout, jerusalem artichoke cream, sesame cracker and red wine
- 89 Salmon ceviche | passionfruit lime sauce, coriander, pineapple, radish and chili
- 69 Coloured beetroot | turnip, almond cream, horseradish and roasted almond
- 92 Bluefin tuna skewer | green gazpacho, green leaves salad, snow peas and blood orange
- 86 Sirloin roast beef | aioli, radish, mustard, confit garlic and capers
- 74 Beef Tartare | fried capers, quail egg, rice tuile, cornichons and chive
- 86 Tuna sashimi | tomato cream, anchovy parsley salsa and balsamic
- 120 Foie gras | brioche bruschetta, apple and almond cream, apple salsa and wine sauce

Main

- 92 Mushroom ragout risotto | leek, white wine and mixed wild mushrooms
- 96 Hamburger | prime cuts, asado barbecue, vegetables and homemade french fries
- 138 Salmon fillet | spaghetti, anchovies, charred cherry, confit garlic and arbequina olive oil
- 188 Sirloin | in charcoal, roasted mushrooms, poppy seed aioli and red wine sauce
- 122 Chicken breast sous - vide | pumpkin, bok choy and brandy beef stock sauce
- 188 Goose breast sous - vide | coloured beetroot, beetroot cream and berry beef stock sauce
- 142 Whole sea bream | stuffed with herbs, beans stew and heirloom tomatoes
- 224 Beef fillet | potato puree, king forest mushroom and red wine sauce
- 148 Sea fish fillet | broccoli risotto, snow peas and hazelnut crumble
- 182 Picanha sous - vide | vitelotte cream, oyster Mushroom in charcoal and red wine sauce
- 164 Asado | cauliflower cream, Colorful glazed carrot, cauliflower fries and demi-glace sauce
- 232 Entrecote | in charcoal, chimichurri, green beans and potatoes gratin

