



A LA CARTE

| Starters |

_____	Amberjack Crudo with Yuzu, Sesame and Nori	€25
_____	Oriental-Style Octopus Salad	€23
_____	Salmon Sashimi with Soy Sauce and Sesame*	€20
_____	Karaage Chicken Salad with Pickled Cabbage*	€20
_____	Creamy Burrata with Cherry Tomatoes and Pesto*	€19
_____	Gratinated Bone Marrow with Garlic Toast	€19
_____	Stuffed Mussels (12 pieces) on the menu (8 pieces)*	€18

| Meats |

_____	“Crying Tiger” Duck served with Peanut Fried Rice	€33
_____	Veal Fillet served hot and cold in the style of Vitello Tonnato	€32
_____	Giganti ; Spaghetti with Fourme d’Ambert Cheese, Italian-style minced steak (300g)	€29
_____	Grilled Sirloin Steak with Pepper Sauce, Chimichurri or Morel Mushroom Sauce*	€25

| Fish |

_____	Barbecued King Prawns with Garlic Cream and Pastis	€34
_____	Grilled Octopus Tentacle with Guanciale Chips and Sweet Potato Purée	€34
_____	Roasted Amberjack Loin glazed with Soy Sauce with Rice and Wok Vegetables	€32
_____	Sea Bass Fillet with Romesco Sauce*	€26

| Pasta |

_____	Spaghetti Tartufata and Burrata *	€21
_____	Spaghetti with Garlic and Chili *	€17
_____	Spaghetti with Tomato and Basil *	€17

| Desserts |

_____	Cheese Selection *	€15
_____	Grand Marnier Frozen Soufflé	€12
_____	French Toast with Salted Butter Caramel *	€12
_____	Lemon Meringue Tart	€12
_____	Toblerone® Chocolate Mousse *	€12
_____	Speculoos® Tiramisu with or without Nutella® *	€10
_____	Apple Crumble with Vanilla Ice Cream *	€10

***Included in the menu — Served with eight stuffed mussels and one fillet of sea bass.**

*Net prices in euros, taxes and service included.
Payments by check are no longer accepted, thank you for your understanding.*