

OYSTERS

Gillardeau Spécial de Claire No.2, Bourcefranc-le-Chapus 1/3/6 8,5/21/38

STARTERS

Mozzarella Royal 18
Homemade Mozzarella, Cured Vegetables & Dried Tomatoes

Green Salad 9
Romaine, Radicchio & Buttermilk Dressing

Octopus 18
Coriander & Onion Bell Pepper Salsa with Grilled House Bread

Amberjack 20
Raw Marinated, Lemon, Buttermilk, Melon & Taggiasca Olives

French Onion Soup 18
Brandenburg Onions, Crouton & Comté

PASTA & RISOTTO

Spaghetti alle Vongole 36
Vongole, Coriander, White wine

Bolognese 28
Beef, Pork, Tomato, Celery, Carrot & Parmigiano

Risotto 36
Leak & Black Perigord Truffle

MAINS

Moules-Frites 32
Mussels, Pommes Frites & Mayonnaise

Cacciucco 28
Fish & Shellfish Soup with Grilled House Bread

Cod 36
Spinach, Capers & Potato Purée

Dry Aged Entrecôte 56
Celeriac Purée & Charred Leek

Salsiccia 28
Homemade Salsiccia, Koshi, Potato Purée, White Beans

Secreto 62
Iberian Acorn-Fed Pork, Honey from our Roof, Batatas a Murro & Tomato Salsa

Braised Veal Shank 140
For Four or More
Grilled Salad & Potato Purée

DESSERT

Rosemary Crème Brûlée 9
Bitter Orange Sorbet

Tiramisu 9

Sponge Cake 9
Citrus Fruits & Vanilla Cream