

CARROT JUICE & GINGER 10
PUMPKIN & CHESTNUT SOUP 14
JUST SNACKED SCALLOPS 28
DRY-CURED HAM, CULATELLO 28

GREEN BEANS & MUSHROOM, CLASSIC VINEGAR SAUCE 17
THE INFAMOUS BURRATA, PRESERVED EGGPLANT 19
BABY SPINACH SALAD, TRUFFLE VINAIGRETTE, PARMESAN CHEESE 19
KALE, QUINOA, AVOCADO, GRENADE 21
ENDIVES SALAD, BLUE CHEESE DRESSIN 15
LOBSTER SALAD 34

STUFFED AVOCADO from *La Maison du Caviar* 29
TOSAZU SALMON, CORIANDER & RADISHES 25
TUNA TARTAR, MANGO 26
SEABASS CARPACCIO, KAFFIR LIME, GINGER 25

SMOKED SALMON, ANETH CREAM & BLINIS 278
CAVIAR OSCIETRE ROYAL « GOLD » 30gr 90
FOIE GRAS, ADEQUATE FOR TWO 29

SEA-BASS & GRENOBLOISE SAUCE 28
STEAMED SALMON, SAUCE VIERGE 29
TUNA TATAKI, SLIGHTLY SEARED OR RAW 39
SILVER COD «ALAIN YAU» 45

BEEF CARPACCIO, BASIL, PARMESAN CHEESE & LEMON 24
BEEF TARTAR, SLIGHTLY SEARED OR RAW 23
GRILLED LAMB CHOP 36
FILET CHÂTEAUBRIAND, BEARNAISE SAUCE OR PEPPER SAUCE 45
LE TIGRE QUI PLEURE 44
CHICKEN SUPREME, CURRY & CHUTNEY 27

WILD MUSHROOM CASSEROLE, PARMESAN EMULSION 26
RIGATONI LIGHTLY SPICY, TOMATO AND BASIL SAUCE 19
OR WITH SUMMER TRUFFLE 29
BEAUMARLY'S CROQUE-MONSIEUR 18

SARDINILLAS, TINY SPANISH SARDINES 16
CHICKEN SPRING ROLLS 19
STRACCIATELA, TOMATOES & BASIL 14
SUMMER TRUFFLE TARAMA 15
PISTACHIOS 7
KALAMATA OLIVES 7
HUMMUS, PITA BREAD 8
CREAM CHEESE, ZAATAR & OLIVE OIL 8

SMALL ROCAMADOUR CHEESES 10

EXOTIC FRUITS SALAD 18
STRAWBERRY PIE & ICE-CREAM POT 15
VANILLA MILLEFEUILLE 15
SALT BUTTER CARAMEL ÉCLAIR 16
CHEESECAKE AND RED BERRIES COULIS 18
CHOCOLATE LAVA CAKE, GLUTEN FREE * 12
RHUM BABA CITRUS ZESTE 16
RED BERRIES PAVLOVA 18

VANILA BOURBON ICE CREAM, ALMOND BISCUIT 12
SEASONNAL SORBET 12