

## STARTER

<b>Tuna carpaccio</b> Passion fruit – Cilantro	22
<b>Fish Soup</b> King Prawn – Scallion	18
<b>White Asparagus</b> Organic Egg 63° – Cress	23
<b>Grey shrimp beignets</b> Bok Choi – Espelette pepper	20

## VEGETARIAN

<b>Risotto Carnaroli</b> Cauliflower – Almond – Mascarpone	22
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## FISH

<b>Cod Loin</b> Savory Waffles – Endives – Smoked Bacon	28
<b>Spaghetti alla Chitarra</b> Clams – Parsley	27
<b>Sole</b> Saffron – Clementine – Green Cabbage	32
<b>Scallops</b> Caviar – Jerusalem artichoke	30

## MEAT



<b>Filet Pur « Angus »</b> Whisky – Candied Turnip – Amandine potato	37
<b>Holstein tagliata, dry-aged 28 days</b> 280gr – PGI Modena vinegar – Fresh Belgian fries	34
<b>Pigeon</b> Buckwheat – Red Porto – Dry Fig	30
<b>Sliced Milk-Fed Veal</b> Mushrooms – Yellow Wine	32

## PLUS

<b>Seasonal mushrooms</b> Garlic – Sage	5
<b>Steamed vegetables</b> Ginger – Coriander	5
<b>Mesclun of baby leaf salad</b> Hazelnuts	5

All our rates are in €, inclusive of VAT and service.  
If you have food allergies or special dietary requirements, please inform our team members.