

DINNER MENU

Menu available from 7:00 PM to 10:30 PM

To start from.....

Caviar negro	
30g	25 €
50g	105 €
100g	211 €
Fresh vegetables and blinis	15 €
French fries with fresh truffle and truffle mayonaise	17 €
Oyster plate (3 units of Gildardeau): nature, with ponzu sauce and aji sauce	21 €
*caviar 1g	5 €

Seasonal greens and vegetables

Gazpacho lettuce cold soup served with dry tomatoes, smoked eel, goat cheese and olives	31 €
Charcoal grilled avocado, olives tabbouleh and goat cream cheese	29 €
Green asparagus with stracciatella and romesco sause	27 €

Our classics

Spanish red prawn carpaccio with garlic notes and caviar	37 €
Sea bass ceviche with homemade tiger milk and vegetable chips	33 €
Tuna tartare with homemade hoisin vinaigrette and flat bread	35 €
Mediterranean sea breem crudo with passion fruit dressing and fresh sprouts	41 €
Our classic steak tartare	35 €

Fish and seafood

Red Pil Pil shrimps	33 €
Wild sole meunière	55 €
Turbot with champagne beurre blanc sauce and ratte potatoes	45 €
Wild sea bass with cauliflower puree, green asparagus	35 €

Meat

Sirloin rossini, brioche with foie gras and truffle potato pave	49 €
Wagyu beef Parisian style entrecote with french fries	55 €
Iberian pork marinated in miso with scarlet prawn tartare and bone marrow	41 €

Desserts

Chocolate heaven	17 €
Passion fruit and mango délice	15 €
Mille-feuille with bourbon vanilla cream	15 €
Creamy payoyo cheesecake, covered with gold leaf (preparation time 20min)	25 €



Nuts



Gluten



Fish



Sesame



Eggs



Mustard



Lupins



Crustaceans



Peanuts



Molluscs



Dairy



Celery



Soy



Sulphites

Bread, oil, or butter 3 EUR | Snacks 6 EUR | 10% VAT included

LUNCH MENU

Menu available from 1:00 PM to 4:30 PM

To start from.....

Caviar Bar	
30g	9,5 €
50g	10,5 €
100g	21,1 €
Fresh vegetables and blinis	15 €
French fries with fresh truffle and truffle mayonnaise	17 €
Oyster plate (3 units of Gildardeau): nature, with ponzu sauce and aji sauce	21 €
*caviar 1g	5 €

Seasonal vegetables and salads

Charcoal grilled avocado, olives tabbouleh and goat cream cheese	29 €
Burrata caprese salad with local tomatoes and aromatics	25 €
Lobster salad with mango and citrus dressing	53 €
Watermelon salad with feta cheese and mint	23 €
Goat cheese and walnuts green salad	33 €

Our classic starters

Bluefin tuna tartare with homemade hoisin vinaigrette	35 €
Our classic steak tartare	35 €
Veal carpaccio with Parmigiano Reggiano, rocket salad and cherry tomatoes	37 €
Crispy seafood plate (3 crispy basil shrimps, 3 panko prawn and 3 prawn croquettes)	29 €

Pasta

Lobster tagliatelle with bisque sauce and roasted cherry tomato	37 €
Tagliatelle with fresh truffle and Parmigiano Reggiano	39 €

Fish and seafood

Red Pil Pil shrimps	33 €
Wild sea bass with cauliflower puree, green asparagus	35 €
Tuna loin with thai-style vegetables	37 €

Meat

Sirloin rossini, brioche with foie gras and truffle potato pave	49 €
Goat shoulder confit with spanish-style potatoes and padron peppers	49 €
Wagyu beef burger with smoked cheddar cheese and caramelized onion	33 €

Desserts

Tiramisu	15 €
Chocolate coulant with ice cream and raspberry cold soup	15 €
Mille-feuille with bourbon vanilla cream	15 €
Creamy payoyo cheesecake, covered with gold leaf (preparation time 20min)	25 €



Nuts



Gluten



Fish



Sesame



Eggs



Mustard



Lupins



Crustaceans



Peanuts



Molluscs



Dairy



Celery



Soy



Sulphites

Bread, oil, or butter 3 EUR | Snacks 6 EUR | 10% VAT included

SET MENU LUNCH

Starters

Homemade gazpacho

Red tuna tartare   

Mains

Wild sea bass,
cauliflower puree and
green asparagus   

or

Sirloin rossini,
brioche with foie gras
and truffle potato pave



Dessert

Tiramisu   



Fish



Dairy



Soy



Sulphites



Eggs



Gluten

85 EUR

Bread with olive oil or butter - 3 EUR

TASTING MENU

Beetroot and
strawberry cold soup

Red tuna nigiri with
cucumber and seaweed  

Gazpacho lettuce cold
soup served with dry tomatoes,
smoked eel, goat cheese and olives  

Mediterranean sea bream
crudo with passion fruit
dressing and fresh sprouts  

Wild sea bass with cauliflower
puree, green asparagus   

Duck breast with orange sauce,
roasted pumpkin puree seeds
and pickled vegetables   

Exotic breeze (coconut, mango,
mint and passion fruit)   



Fish



Dairy



Sesame



Soy



Sulphites



Nuts



Eggs



Gluten

165 EUR

Bread with olive oil or butter - 3 EUR