

AMUSE BOUCHE

La Pizzetta Truffe (D, SF, N)

*Arugula, Truffle "Crème Fraîche", Fresh Truffle*

STARTERS

Carpaccio De Veau (E, F, D, N)

*Veal Filet Carpaccio, Pickles, Shimeji, Golden Croutons*

Betterave (GF, VG, LF)

*Beetroot Gazpacho, Beetroot & Green Apple Tartare, Basil Mustard Sorbet*

Thon Rouge (R, S, F, N, LF)

*Yellow Fin Tuna, Truffle Vinaigrette, Puffed Buckwheat*

MIDDLE COURSE

Bouillabasse À Notre Façon (D, F, SF)

*Seabass, Langoustine, Scallop, Clams, Orschiette Pasta, Bisque*

MAIN COURSE

Dover Sole (F, D, E)

*"On The Bone", Crushed Potatoes, Lemon "Beurre Noisette" Foam*

Or

Entrecôte (GF, E, D)

*Australian Wagyu Beef, Hand Cut Fries, Bearnaise Sauce*

DESSERTS

Vacherin (GF, D)

*Marinated Strawberries, Fresh Basil Ice Cream, Pure Madagascar Vanilla Chantilly & French Meringue*

Pain Perdu (D, E)

*French Toast "Crème Brûlée" Style, Vanilla Ice Cream*