

**SINCE  
2014**

## ASIAN STYLE STARTERS

Selection of Sushi (saumon, thon, sea bream, shrimp)	310
Selection of Sashimi (saumon, thon, dorade, shrimp, St jacques)	330
Red tuna carpaccio	290
Uramaki shrimp tempura	320
Spicy tuna rolls	320
California rolls (salmon, avocado)	295
California rolls (crab, avocado, cucumber)	310
Salmon sashimi	260
Wagyu beef gyoza (grilled)	280
Red tuna tataki	280
Shrimp ravioli	295
Salmon or tuna "pizzetta"	250
Black truffle & foie gras ravioli	395
Spring rolls (chicken)	230

## BRASSERIE

Warm goat cheese salad	285
Our Tomato Salad	200
Grilled peppers with anchovies & aubergine	240
Mushroom & truffle cream "pizzetta"	280
"Cinco Jotas" Ibérico Bellota ham (serves two)	660
Mini burger with foie gras	445
Nicoise salad	275
Mushroom & parsley velouté served with a poached egg	220
Tomato and buffalo mozzarella salad (also available with burrata)	250
Smoked salmon & toast	285
Beef tartare with French fries	345
Foie gras terrine served with a red onion chutney	395
Pan-fried foie gras & pumpkin velouté	395

## FROM THE SEA

Fresh oysters (6 pieces)	250
Citrus sea bream ceviche	310
Red tuna ceviche	300
Langoustine ceviche	335
King prawn carpaccio	340
Sea bream carpaccio	310
Crab tartare avocado & tomato gazpacho	320
Grilled baby squid	310
Red tuna tartare	295
Salmon tartare	295
King Crab salad	730
Blue lobster salad	560
Langoustine “en papillote” (oven baked in foil)	375
Avocado & shrimp cocktail	295
Iberian style squid	280

## OUR ASSORTMENT OF STARTERS

(For 2)



850

### Kaluga Royal Caviar

Exquisite large bronze grains with a firm, luxurious texture. Delicate yet bold, it reveals refined iodized notes and a symphony of subtle dried fruit aromas.

30g **1650 Mad** / 50g **2700 Mad**



### Siberien Caviar

Baeri with beautiful mineral and fruity notes on a very discreet iodized structure.

30g **950 Mad** / 50g **1250 Mad**

### Ossetra Royal Caviar

Ossetra caviar seduces with the elegance of its amber color and its golden reflections.

30g **1280 Mad** / 50g **2200 Mad**

# PIZZA

## Margherita

Tomato sauce, mozzarella fior di latte, basil  
190 / 280

## Truffle Cream

Mozzarella fior di latte, mushrooms, truffle cream, rocket, parmesan shavings  
210 / 350

## Black Truffle

With black truffle  
360 / 550

## Burratina

Tomato sauce, fresh burrata, basil  
210 / 295

## Bufalina

White sauce, rocket, buffalo mozzarella, cherry tomatoes  
210 / 295

## Cheese

White sauce, mozzarella fior di latte, parmesan, gorgonzola, ricotta, brie  
220 / 295

## Tomato

Tomato sauce  
185 / 270

## PASTA

Italian style pasta with scallops  
385

Langoustine & foie gras ravioli  
395

Rigatoni di Gragnano (tomato, mozzarella & fresh basil) (organic)  
330

Prawn linguini di Gragnano  
395

Prawn risotto  
370

Lobster linguini di Gragnano  
600

Spaghetti di Gragnano vongole  
395

Rigatoni di Gragnano with gorgonzola (organic)  
355

Rigatoni di Gragnano “Arrabiata” (organic)  
345

Black truffle linguini di Gragnano  
710

## SIGNATURE DISHES TO SHARE

### **Roasted free range chicken with herbs**

with its own juices, homemade french fries, macaroni gratin,  
mashed potatoes, seasonal green salad

835 (for 2)

### **Baked sea bass**

Olive oil sauce flavoured with lemon zest and fresh herbs  
served with vegetables or basmati rice

985 (for 2)

## MEAT

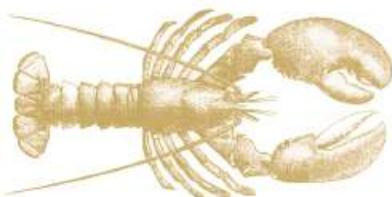
Tender veal steak	360
“The Crying Tiger” (Marinated and grilled steak served with dried chilli dipping sauce)	360
Veal Milanese or grilled	385
Lamb chops	385
Veal liver (Venetian style)	355
Beef Rossini	435
Duck “parmentier” (duck shepherd’s pie)	435
Duck breast (Asian style)	435
Entrecôte (served with Béarnaise sauce)	395

## FISH

Wild sea bass fillet	370
Roast black cod	580
Red Tuna seasoned with “sauce vierge”	370
Salmon seasoned with lime	355
Langoustine à la plancha	485
Sole (grilled or Meunière)	370
Deep fried whiting with tartar sauce	330
Turbot / St Pierre depending on availability	395

## BLUE LOBSTER OR LOBSTER À LA PLANCHA (GRILLED)

1450/kg



## LES DESSERTS

Our new Restaurant



casa.lalla.takerkoust

Christmas Bûche de Noël	130
Our Tiramisu	130
Our lemon pie tart	130
Our homemade vanilla ice cream minute (cipriani style) for 2	175
Our exquisite pistachio ice cream	150
Our signature candied chocolate	130
Our chocolate temptation	130
Rum baba	130
Pavlova	130
Chocolate surprise (for two)	170
French toast with vanilla ice cream	130
Moelleux au chocolat	130
Apple tart tatin	130
Paris Brest	130
Frosted coconut	130
Vanilla meringue (Cipriani style)	130
Cheesecake	130
Saint Honoré cake	130
Nut millefeuille	130
Montebello pistachio raspberry	130
Floating island	130