

SINCE
2014

ASIAN STYLE

Selection of Sushi (saumon, thon, sea bream, shrimp)	310
Selection of Sashimi (saumon, thon, dorade, shrimp, St jacques)	330
Red tuna carpaccio	290
Crunchy crab & avocado galette	280
California rolls langoustine, avocado, cucumber (best seller)	285
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

LA 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

Oualidia N°2 oysters (6 pieces)	200
Sea urchins (6 pieces)	190
Langoustine "en papillote" (oven baked in foil)	375
Red tuna tartare	295
Salmon tartare	295
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
Kamchatka king crab salad (King crab leg salad)	1700
Blue lobster salad	560
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**

PIZZE

Margherita

Tomato sauce, mozzarella fior di latte, fresh 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

PASTA

Italian style pasta with scallops
385

Langoustine & foie gras ravioli
380

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
890

SIGNATURE DISHES TO SHARE

Roasted and caramelized lamb shoulder in the oven

served with traditional French fries

870 (for 2)

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

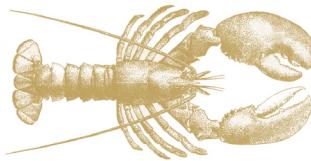
Tender veal steak	360
Best-ever thai 'Weeping Tiger' Beef	360
Veal Milanese or grilled	385
Lamb chops	385
Veal liver (Venetian style)	355
Beef Rossini	435
Duck "parmentier" (duck shepherd's pie)	435
Duck breast (Asian style)	435
Entrecôte (served with Béarnaise sauce)	395

FISH

Roast black cod	580
Red Tuna seasoned with “sauce vierge”	370
Salmon seasoned with lime	355
Langoustine à la plancha	640
Dover sole meunière	370
Deep fried whiting with tartar sauce	330
Cod fillet on a bed of leek and mushroom fondue	330

BLUE LOBSTER OR LOBSTER À LA PLANCHÀ (GRILLED)

Half 690 / Whole 1400



DESSERTS

Our Tiramisu	130
Our lemon meringue 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
Floating island	130
Saint Honoré cake	130
Moelleux au chocolat	130
Apple tart tatin	130
Paris Brest	130
Frosted coconut	130
Cipriani Vanilla Meringue Cake	130
Cheesecake	130
Nut millefeuille	130
Montebello pistachio raspberry	130