

Starters

King Crab, herb butter, lemon thyme 45

Tuna tataki, vegetarian sushi 29

Langouste, brioche, kohlrabi, smoked butter 40

Burrata, peach, olive, gremolata 29

Mushroom toast, hummus, poached egg 29

Beef tartare, Mimolette, soy 29

Ahumado, pointed cabbage, black garlic 33

Caesar millefeuille, chicken 27

Main Courses

Turbot on the bone, leek, gray shrimp, bisque-béarnaise 54

Ray wing, capers, brown butter, puree 38

Sea bass, tomato salsa, pea, XO 41

Celeriac, aubergine, mushroom, black garlic 35

Cauliflower, kohlrabi, chioggia beet 35

Presa Iberico 100% Bellota, shiitake, sweet potato 42

Côte à l'os Dark Red Frisona, two people 58pp

Veal entrecôte Ternera Gallega 48

Wagyu, A5-BMS12, Kagoshima 98

Ribeye Carima 46

With eggplant & carrot or salad

Fries or baked potato

Pepper sauce, bordelaise, béarnaise or chimichurri