



## Starters

King Crab, herb butter, lemon thyme 48

Hamachi, caviar, kohlrabi, kiwi 34

Three oysters 24

Cucumber & gin and tonic / Veal tartare & oyster leaf / Salmon & fennel

Burrata, brioche, avocado, tomato 28

Asparagus à la flamande 29

Beef tartare, poached egg, soy 29

Veal sweetbreads, leek, cherry 33

Wagyu secreto, green asparagus, morels, focaccia 38

Add 10gr Oscietra Caviar 45

## Main Courses

Turbot on the bone, leek, fennel, pappardelle 50

Ray wing, capers, brown butter, purée 39

Cod, brown shrimps, mousseline, bimi 48

Courgette, beetroot, Cévennes onion, potato 35

Glazed cauliflower, pak choi, bimi, roasted potato 35

Asparagus à la flamande 37

Anjou pigeon, smoked foie gras, tomato, green asparagus, aubergine 46

Chuleta de ibérico, white asparagus, purée 44

Ragout, penne, pancetta 40pp

Côte à l'os Noir Baltique, for two 60pp

Wagyu, A5-BMS12, Kagoshima 98

Entrecote Mirandesa 50

With atjar or salad  
Fries or potato mille-feuille  
Pepper sauce, bordelaise, béarnaise or choron

Please notify your waiter of any allergies. Not all ingredients are listed on the menu.  
Our kitchen team handles many ingredients, therefore we cannot prevent cross-contamination.

From parties of nine persons or more, please choose no more than four different dishes per course.