

## STARTERS

Each dish is served when ready

TAPENADE Garlic Croutons	9
OSCIETRA CAVIAR (1oz)* Smoked Fresh Cream, Blinis and Homemade Chips	225
OYSTERS Homemade Smoked Tabasco and Crispy Quinoa	32
SWEET CORN SALAD Pomegranate, Herbs and Mustard Dressing	18
BURRATA Cherry Tomatoes and Basil	27
ENDIVE SALAD Gorgonzola Cheese and Caramelized Walnuts	22
CAULIFLOWER SALAD Almond and Caraway Dressing	23
NICOISE SALAD Anchovies and Confit Tuna	39
GREEN LENTIL SALAD Apple and Burnt Tomatoes	18
BURRATA* Perigord Winter Black Truffle	54
SWEET PEPPERS Marinated in Olive Oil, topped with Roasted Garlic	14
BEEF CARPACCIO* Cured Striploin with Pickle Dressing	26
YELLOWTAIL CARPACCIO* Guacamole and Citrus Dressing	29
THINLY SLICED OCTOPUS Lemon and Green Chili Dressing	27
SEABASS CEVICHE Avocado and Cherry Tomatoes Dressing	27
CRISPY CALAMARI Paprika and Green Chili	19
ESCARGOTS Garlic Butter and Parsley	30
WARM PRAWNS Olive Oil and Lemon Juice	28

### Seasonal dishes

\*The consumption of raw or undercooked foods such as meat, poultry, shellfish & eggs which may contain harmful bacteria, may be hazardous to your health.