

*Entrées :*

**ARTICHOKE – 22**

*Scamorza, Swiss Herb-Cured Lard,  
Bean & Shallot Salad, Crispy Onions*

**COOKED & RAW ASPARAGUS – 21**

*Crispy Panisse, Fresh Goat Cheese Sabayon,  
Toasted Buckwheat, Pickled Vegetables*

**DUCK TATAKI – 24**

*Kohlrabi Carpaccio, Fermented Apple,  
Edamame, Sesame*

**CEVICHE – 23**

*Grilled Corn, Mini Cucumber, Jalapeño,  
Peanuts and Leche de Tigre*

*Plats :*

**RUMPSTEAK / AGED BEEF FILET – 47 / 50**

*Braised Lettuce, Onion Caramel, Spring Onion,  
Mashed Potatoes, Rich Beef Jus*

**LAMB RACK – 50**

*(to share, grilled over Konro)  
Coriander Frijoles, Seasonal Vegetables,  
Burnt Wood Butter, Sweet Woodruff Jus*

**OPEN RAVIOLI – 40**

*Pork, Fresh Herb Broth,  
Pak Choi and Onion Crisps*

**PEA ROYALE – 29**

*Sugar Snap Peas, Candied Lemon,  
Toasted Hazelnuts and Zaatar Sérac*

**SEA TROUT – 31**

*Pan-Seared on One Side, Chard Stuffed with Sun-Dried Tomato and Thai Basil,  
Tapioca and Lemon Thyme Vierge Sauce*

**RIBEYE (1 KG) – 130**

*(to share)  
Homemade Fries and Seasonal Vegetables,  
Béarnaise Sauce or Meat Jus*

*Desserts :*

**CRISPY RHUBARB – 14**

*Fresh Herb Ice Cream*

**LEMON TART – 14**

**CHOCOLATE FONDANT – 14**

*Raspberry Tartare and Shiso Leaf*

