

“Dressing for dinner is like
taking off the day’s worries
and slipping into a relaxed and
celebratory evening mood.”

Prince Alfonso von Hohenlohe

We have all the necessary information regarding allergens available upon request.

This establishment complies with the Royal Decree 1420/2006 regarding the prevention of parasitism by Anisakis.

All our fish comes from sustainable fishing.

Prices in EUROS · Cover charge, €5

All prices are inclusive of VAT

COLD STARTERS

Iberian ham 5J
45

Lobster, salmon salad
Avocado, green asparagus, trout roe
49

Spicy tuna cubes
40

Steak tartare
Traditional, seasoned at your table
42

Cold Cantaloupe melon cream
Duck ham
21

Quinoa tabbouleh
Edamame, herbs vinaigrette
23

Baby spinach salad
Beetroot, feta cheese, cherry tomatoes, pomegranate
25

Buratta
Tomato carpaccio, avocado, truffled balsamic
29

Duck foie gras terrine
Homemade confit red pepper
42

Scallop and king prawn ceviche
38

Osetra caviar 50 gr
Blinis, sour cream
195

MC smoked salmon
Sour cream, warm toast
38

WARM STARTERS

Spider crab cream
Sea urchin royal
28

Beef consommé
Poultry quenelle, pine nuts, vegetables, black truffle
31

Fisherman's soup
38

Cheese soufflé
Parmesan cream (20 minutes)
29

Homemade pasta
Lobster, basil
55

Seafood ravioli
Cardinal sauce over roasted aubergines
34

Boletus risotto
Truffle, green asparagus
31

Hot duck liver
Bread, tomato
42

FROM THE GRILL

National Tomahawk

40 days dry-aged

150

Jersey steak

60 days dry-aged

65

Veal cutlet

Fine herbs

55

Sucking lamb chops

48

White veal paillard

45

Char-grilled boneless free-range chicken

37

Beef fillet brochette

Wild herbs

42

FROM THE GRILL

Retinto beef tournedos

Thyme, grey salt, diabla

55

Châteaubriand

Béarnaise

60

Simmental supreme entrecôte

Served on its marrow bone

50

Simmental sirloin with bone Roque style

45 days dry-aged

52

Angus beef steak

Minimum 2 people

140

Nebraska Black Angus T-Bone steak

Minimum 2 people

180

MAINS

Sole "Meunière"
Steamed potatoes
59

Roasted turbot
Seasonal vegetables
54

Salmon casserole
Stewed vegetables, fennel
38

Sea bass
Tomato concassé, asparagus vinaigrette
56

Sautéed king prawns
Creamed spinach, gruyère cheese
58

Crayfish
Grilled
68

Monkfish, scallops and king prawns brochette
Boletus edulis powder, creamy mashed potatoes
55

Ossobuco
Milanese style
48

Honey roasted duck
Vegetables, confit fruit
48

Veal tenderloin
Morel sauce
56

Slow cooked suckling lamb shoulder
Vegetables, mashed sweet potatoes
41

SIDE ORDERS

Soufflé potatoes
On request
30

Creamy butter mashed potatoes
10

Dauphinoise potatoes
10

Homemade french fries
10

Mexican potatoes
12

Creamed spinach
15

Sautéed baby spinach
10

Steamed broccoli
10

Grilled vegetables
20

Vegetables panaché
15

