

“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.

All our fish comes from sustainable fishing.

Prices in EUROS · Cover charge, €5

All prices are inclusive of VAT

COLD STARTERS

Iberian ham
5J Joselito
45

Cold Cantaloupe melon cream
Duck ham
21

Quinoa tabbouleh
Edamame, herbs vinaigrette
23

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

Lobster salad
Smoked salmon, avocado, green asparagus
49

Tomato and avocado carpaccio
Buratta, balsamic truffled sauce
29

Duck foie gras terrine
Homemade confit red pepper
42

Spicy tuna cubes
40

Scallop and king prawn ceviche
38

Osetra caviar
Blinis sour cream · 50gr
195

Steak tartare
Traditional, seasoned at your table
42

Cured salmon
Home smoked, Himalayan salt
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 from Granada
31

Hot duck liver
Bread, tomato
42

FROM THE GRILL

National beef Tomahawk

40 days dry-aged

150

Jersey beef steak

60 days dry-aged

55

Veal cutlet

60

Sucking lamb chops

48

Veal paillard

52

Char-grilled boneless free-range chicken

37

Beef fillet brochette

Wild herbs

42

FROM THE GRILL

Retinto beef tournedos

Thyme, grey salt, diavolo sauce

55

Châteaubriand

Minimum 2 people · Béarnaise sauce

130

Simmental dry-aged supreme entrecôte

Bone marrow

56

Simmental sirloin with bone Roque style

45 days dry-aged

46

Angus beef steak

55

Nebraska Black Angus T-Bone steak

Minimum 2 people

180

MAINS

Sole a la 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

Duck in honey sauce
Vegetables, confit fruit
48

Veal tenderloin
Morel sauce
56

Slow cooked suckling lamb shoulder
Vegetables, mashed sweet potatoes
41

GARNISHING

Soufflé potatoes
On request
30

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

