

PLATEAU ROYAL

King Crab, 2 poached red prawns, 6 Special de Claire oysters, 4 Gillardeau oysters, 2 langoustines, 2 red prawns, 2 gobbetti prawns, 2 natural scallops, 2 razor clams and bulots . €220 x2

PLATEAU (x2 pers.)

4 Special de Claire oysters, 2 Gillardeau oysters, 2 langoustines, 2 red prawns, 4 gobbetti prawns, 2 natural scallops, 4 razor clams and bulots . €55 x1 . €110 x2

OYSTERS			RAW		
Tarbouriech	each	. €7	Red Prawn	each	. €9
Gillardeau	each	. €7	Langoustine	each	. €9
Regal Selection Or	each	. €7	Scallop	each	. €7
David Herve Speciale	each	. €7	Razor Clam	each	. €5
Sorlut	each	. €7	Venus Clams	each	. €4
Pleiade Poget	each	. €7	Bulots	portion	. €7

CAVIALE

Caviar served with blinis, whipped butter e sour cream	30g	50g	125g
Oscietra V20	. €90	. €150	. €330
Beluga	. €160	. €270	. €700

RAW BAR

Amberjack tartare, celery, avocado, radish, mango sauce	. €27
Red tuna tartare, capers, sweet and sour red onion, lemon	. €29
Scampi tartare, passion fruit, chili oil, ikura, basil crisps	. €33
Red mullet carpaccio, spring onions, green peppers, basil vinaigrette, caviar	. €35
Belly tuna sashimi, green apple, rice vinegar sauce, caviar	. €37

TO SHARE

Roasted brioche bread, butter, Cantabrian anchovies, lemon	. €17
Faroe salmon croutons, lemon cream cheese, smoked caviar	. €23
Shrimps bruschetta: Roasted brioche bread, tomatoes brunoise, seared scampi, basil	. €29
Red prawns, langoustines, squids and caught fish tempura served with citrus mayonnaise and wasabi mayonnaise	. €33
Blue lobster catalana, camoni tomatoes, celery, Tropea onion, tomato and basil vinaigrette (x2 Persons)	. €80

Based on local market availability some products are frozen or deep-frozen at the origin.
Fish served raw or not fully cooked is preserved and processed when fresh according with EC 853 2004 regulation
Kindly inform our colleagues about any of your allergies or intolerances.

CREATIONS

Lukewarm seafood salad with red shrimps, langoustines, cacciaroli squids and octopus, crunchy vegetables and citronette dressing	. €27
Octopus, celery, black olives, potatoes, basil	. €29
Roasted stuffed calamari, potatoes cream with lemon, AOP cherry tomatoes	. €29
Gazpacho, red shrimps, pickeld vegetables, jalapeno crumble	. €33

SEA

Red mullet, eggplant, crustacean reduction	. €35
Rasted red snapper, trombetta zucchini, citrus seafood stew	. €39
Tuna belly, watercress, radish, jalapeno, soy sauce	. €43
Dover sole alla Mugnala 1957 – Tribute to Pablo Picasso (x2 Persons)	. €75
Catch of the day (per kg/in various preparations)	. €120

LAND

Chicken supreme, frigitelli peppers, paprika sauce	. €33
Veal filet, baby carrots, snow peas, lemon brown stock	. €37
The wagyu: Grilled noble Japanese beef, mustard and vegetable stock from the garden	. €70

PASTA

Eggplant ravioli, salted ricotta, confit tomatoes, basil	. €29
Classic Benedetto Cavalieri spaghetti with clams, Trikalinos bottarga	. €33
Tubettoni Gerardo di Nola pasta, Zucchini, scallops, anchovy bread	. €35
Spaghettoni alla chitarra, langoustines, lemon butter, smoked caviar	. €37
Mezzi paccheri Gerardo di Nola with lobster, basil, lemon	. €45

VEG GARDEN

Sweet green peppers	. €9	Vegetables Caponata	. €11
Roasted potatoes	. €9	Vegetables stock from the garden	. €13
Salad from the field	. €9		
Water 75cl	. €5	Soft drinks	. €7
Beer 35cl	. €10	Digestive	. da €7
Beer 75cl	. €18	Espresso	. €3

Cover charge . €5