

PLATEAU ROYAL

King Crab, 4 Special de Claire oysters, 2 Gillardeau oysters, 2 langoustine, 2 red prawns, 2 gobbetti prawns, 2 natural scallops, 2 sea truffles and bulots . €220 x2

PLATEAU

4 Special de Claire oysters, 2 Gillardeau oysters, 2 langoustine, 2 red prawns, 4 gobbetti prawns, 2 natural scallops, 4 sea truffles and bulots . €55 . €110 x1 x2

| RAW | | OYSTERS | |
|--------------|--------------|----------------------|-----------|
| Red prawns | each . €9 | Royale "David Herve" | each . €7 |
| Langoustine | each . €9 | Tarbouriech | each . €7 |
| Scallops | each . €7 | Gillardeau | each . €7 |
| Sea truffles | each . €5 | Regal Selection Or | each . €7 |
| Sea urchins | each . €7 | Pousse en Claire | each . €7 |
| Bulots | portion . €7 | Utah Beach | each . €7 |

CAVIALE

| | | | |
|--|--------|--------|--------|
| Caviar served with blinis, whipped butter e sour cream | 20g | 50g | 125g |
| Royal Oscietra | . €50 | . €110 | . €250 |
| Beluga | . €120 | . €280 | . €700 |

RAW BAR

Tuna tartare, sweet and sour red onion, crispy Pantelleria capers, wild arugula, sesame dressing . €27

Raw red prawns, roasted lettuce, "pink sauce" . €29

Snapper carpaccio, cicory, citronette with persil, caviar Royal Oscietra . €39

Langoustine tartare, burrata, artichokes, lime sauce . €31

TO SHARE

Roasted brioche bread, butter, Cantabrian anchovies, lemon . €15

Sockeye salmon croutons, lemon cream cheese, smoked caviar . €21

Fish, clams and shellfish tempura served with citrus fruits mayonnaise and wasabi mayonnaise . €33

Creamed cod, corn croutons, sautéed escarole . €25

Blue lobster catalana, camoni tomatoes, celery, Tropea onion, tomato and basil vinaigrette (x2 Persons) . €75

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

Poached red prawns, sea cicada, squid, langoustine, octopus, with lemon oil and parsley emulsion . €27

Browned scallops, smoked potato, black truffle . €31

Seared octopus, ecrasé potatoes, cherry tomatoes confit, Taggiasca olives, basil sauce, toasted pine nuts . €25

Chicory salad, smoked sardines, ricotta cheese, cashew nuts . €23

Musky octopus, Agerola provola cheese, crunchy bread . €27

Wild salmon blinis, sour cream, avocado, finger lime, toasted almonds . €25

SEA

Dover sole alla Mugnala 1957 – Tribute to Pablo Picasso (x2 Persons) . €70

Bluefin tuna tataki, browned fennel, orange, salad, dills . €35

Roasted snapper, potatoes from Sila, artichokes, white wine sauce, black olives . €41

Saint Peter fish, glasswort, beurre-blanc, black truffle . €41

Catch of the day per kg (in various preparations) . €110

LAND

The wagyu: Grilled noble Japanese beef, mustard and vegetable stock from the garden . €70

Free range BBQ rooster, roasted potatoes, and smoked tomato mayonnaise . €27

Calf cheek, red wine sauce, radicchio with cherry vinegar, polenta . €39

PASTA

Mezzi paccheri Gerardo di Nola with lobster, basil, lemon zest . €45

Gnocchi, rockfish ragout, roasted tomatoes, lemon . €27

Classic Benedetto Cavalieri with clams, turnip greens, Trikalinos bottarga . €31

Tagliolini with garlic, oil, chili pepper, sea urchin, prawns, herring caviar . €37

Gentile fusilli, cacio and pepper, artichokes, bergamot . €25

VEG GARDEN

| | |
|--------------------------|--------------------------------------|
| Roasted artichokes . €13 | Salad from the field . €9 |
| Chili turnip greens . €9 | Vegetable stock from the garden . €9 |
| Roasted potatoes . €9 | |
| Water 75cl . €5 | Soft drinks . €7 |
| Beer 35cl . €10 | Digestive . da €7 |
| Beer 75cl . €18 | Espresso . €3 |

Cover charge . €5