

## PLATEAU ROYAL

King Crab, 2 poached red prawns, 6 Special de Claire oysters, 4 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 x1 . €110 x2

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

## 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, stracciatella cheese from Agerola, lime, jalapeño	. €27
Red prawns tartare, roasted lettuce, "pink sauce"	. €29
Amberjack tartare, celery, avocado, radish, mango sauce	. €27
Bream carpaccio, raw shrimps, vegetable salad with sesam, yuzu citronette	. €31
Snapper carpaccio, asparagus salad, lemon sauce, Royal Oscietra caviar	. €39

## TO SHARE

Roasted brioche bread, butter, Cantabrian anchovies, lemon	. €15
Creamed cod, corn croutons, sweet and sour red onion	. €27
Sockeye salmon croutons, lemon cream cheese, smoked caviar	. €21
Fish, clams and shellfish tempura served with citrus fruits mayonnaise and wasabi mayonnaise	. €33
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

Seared octopus, ecrasé potatoes, cherry tomatoes confit, Taggiasca olives, basil sauce, toasted pine nuts	. €25
Cuttlefish tagliatella style, peas in different textures, lemon	. €27
Poached red prawns, langoustine, squid, prawns, octopus, with lemon oil and parsley emulsion	. €27
Musky octopus, Agerola provola cheese, crunchy bread	. €27
Browned scallops, white asparagus, beurre-blanc, harring caviar	. €39

## SEA

Browned turbot fish, asparagus, citrus fruits brown stock	. €37
Chilean seabass, chili monk's beard, shellfish sauce, nori seaweed	. €45
Tuna belly, lemon potato, watercress salad	. €39
Dover sole alla Mugnala 1957 – Tribute to Pablo Picasso (x2 Persons)	. €70
Catch of the day per kg (in various preparations)	. €110

## LAND

French chicken supreme, variety of carrots, brown stock	. €33
Veal fillet, baby spinaches, mais, mustard leaves	. €35
The wagyu: Grilled noble Japanese beef, mustard and vegetable stock from the garden	. €70

## PASTA

Gerardo di Nola mezza manica, zucchini, courgette flowers, smoked cheese from Agerola	. €25
Tagliolini with garlic, oil, chili pepper, sea urchin, prawns, harring caviar	. €37
Gnocchi, rockfish ragout, roasted tomatoes, lemon	. €27
Classic Benedetto Cavalieri spaghetti with clams, Trikalinos bottarga	. €31
Mezzi paccheri Gerardo di Nola with lobster, basil, lemon zest	. €45

## VEG GARDEN

Chilly cress	. €9	Vegetable stock from the garden	. €9
Roasted potatoes	. €9	Sutéed asparagus with butter	. €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