

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

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
David Herve Spéciale each . €7
Tarbouriech each . €7
Gillardeau each . €7
Regal Selection Or each . €7
San Teodoro each . €7
Utah Beach each . €7

RAW
Red prawns each . €9
Langoustines each . €9
Scallops each . €7
Razor Clams each . €5
Bulots portion . €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, stracciatella cheese from Agerola, lime, jalapeño . €27
Amberjack tartare, celery, avocado, radish, mango sauce . €27
Red prawns tartare, roasted lettuce, "pink sauce" . €29
Sadled bream carpaccio, raw shrimps, vegetable salad with sesam, yuzu citronette . €31
Red snapper carpaccio, zucchini, lemon, mint, Royal Oscietra caviar . €39

TO SHARE

Roasted brioche bread, butter, Cantabrian anchovies, lemon . €15
Sockeye salmon croutons, lemon cream cheese, smoked caviar . €21
Langoustines bruschetta: bruschetta with tomatoes salad, seared langoustines . €27
Squids, red prawns and langoustines 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
Poached red prawns, razor clams, squid, prawns, octopus, with lemon oil and parsley emulsion . €27
Gazpacho, browned and raw red prawns, pickeld vegetables, jalapeno crumble . €31
Browned scallops, tomatoes water, clams, celery, aioli . €37

SEA

Red mullet, eggplants, Mediterranean sauce, parsley crumble . €37
Tuna belly, mesclun, soy, sesame . €39
Chilean seabass, shellfish sauce, chilli chicory, nori seaweed . €45
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 . €35
The wagyu: Grilled noble Japanese beef, mustard and vegetable stock from the garden . €70

PASTA

Mezze maniche Gerardo di Nola, eggplants, datterini tomatoes, salted ricotta cheese, basil . €27
Classic Benedetto Cavalieri spaghetti with clams, Trikalinos bottarga . €31
Gnocchi with lemon, red prawns, variety of zucchini . €33
Spaghetti alla chitarra, king crab, yellow tomatoes, lime, parsley crumble . €39
Mezzi paccheri Gerardo di Nola with lobster, basil, lemon zest . €45

VEG GARDEN

Chilly chicory . €9	Vegetable stock from the garden . €9
Roasted potatoes . €9	Sweet green peppers . €11
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