

STARTERS

SALMON TARTARE, CITRUS AND GREEN APPLE, AVOCADO ESPUMA

18€

SEMI-COOKED DUCK FOIE GRAS, PEACH AND RED ONION CHUTNEY

18€

RAZOR CLAMS GRATINATED WITH PARSLEY'S BUTTER

15€

ROSTED ARTICHOKE, PARMESAN CREAM, MUSHROOM, POACHED EGG AND SMOKED DUCK BREAST

17€

MAIN COURSES

GMABAS' WOK, COCO NUT MILK AND RED CURRY, CHINESE NOODLES, CRUNCHY VEGETABLES, LIME
AND CORIANDER

29€

SEA BASS' FILET, BLACK VENERE RICE LIKE A RISOTTO, CAMELASED ONION JUICE

27€

PORK "FILET MIGNON" AND SMOKED BACON, BASIL MASHED POTATOES, THYM AND OLIVE MEAT
JUICE

27€

ROASTED DUCK BREAST, FIGS, PUMPKIN MUSLIN FLAVORED WITH FOUR SPICES, SWEET AND SOUR
SAUCE

28€

CHEESE PLATE SELECTION

13€

DESSERTS

PEAR AND CARAMEL PEBBLE, CRUNCHY BISCUIT

12€

TIRAMISU AND CACOA TILE

12€

PISTACHIO CAKE, IVORY MOUSS, ROASTED FIGS

12€

ICE CREAM AND SORBET SELECTION

3€/ SCOOP OF ICE CREAM

SEASONAL MENU

SERVED FOR THE WHOLE TABLE



STARTER

PUMPKIN CREAM, FRESH CHEESE RAVIOLI, COCO NUT MILK FOAM, DRY FRUITS



MAIN COURSE

CONFIT LAMB SHOULDER, ROASTED ARTICHOKE, CARROT, MEAT JUICE



DESSERT

DESSERT OF YOUR CHOICE

47€

FOR THE VEGETARIANS, FEEL FREE TO ASK THE MAÎTRE D'HÔTEL

(THE "HOMEMADE" DISHES ARE COOKED ON SITE FROM RAW PRODUCTS, SOME MAY CHANGE DEPENDING TO THE FRESH MARKET ARRIVALS)

ALL OUR MEAT IS FRENCH ORIGIN UNLESS STATED

HAVE A VERY NICE TASTING...

NET PRICES V.A.T. AND SERVICE INCLUDED