

Entrées/Appetizers

Calamares Mojo Verde Mojo Verde Calamaris	14
Pousses d'Épinard aux Copeaux de Parmesan Spinach Sprouts Salad & Parmigian Slices	14
Roquette au Chevre et Miel Arugula Goat Cheese and Honey	15
Bruschetta Bruchetta, Tomatoes, Mozzarella Buffala, Arugula	16
Salade de Chèvre Chaud au Miel Hot Goat Cheese Salad with Honey	18
Thai Beef Salade Croquante Seared Thai Beef Crunchy Salad	18
La Mozzarella Buffala Entiere au Basilic sur Lit de Tomate, Petit Gaspacho Mozzarella Buffula, Tomatoes, Basil, Little Gaspacho	21
Zen Tartare Guacamole, Tuna Tartar, Lime Soy Sauce	22
Ceviche de Langouste Lobster Ceviche with Fajita and Guacamole	28
Blinis de Saumon Fumé au Caviar Smoked Salmon on blinis with Caviar	45
Terrine de Foie Gras à l'Ancienne Old Fashioned Terrine of Foie Gras	31
Spaghetti Simplement Tomate Basilic Simple Spaghetti Tomato Basil	20
Penne aux truffes noires Penne with Black Truffles	35
Patate Caviar Baked Potatoes with cream topped with Caviar	40

Nos Viandes et Poissons sont cuits sur un Barbecue traditionnel
Fishes and Meat are cooked on a traditional Barbecue

Chef de Cuisine Pascal Giglio

Prix en Euro Prices in Euro
Service including tips at your convenience

Poissons/Fish

Filet de Daurade, Pousses D'Épinards Sauce Légère Grilled Mahi-Mahi Fillet in a Light Sauce Sprouts Spinach	29
Daurade Satay, Salade Croquante Grilled Mahi-Mahi Fillet in a Peanut Sauce served with a Crunchy Salad	30
Daurade en Chinoiserie Mahi-Mahi Chinese Style	29
Wok de Gambas, Légumes Croquants Shrimps Wok with Crispy Vegetable	33
Big Tataki de Thon Big Tuna Tataki	34

Viandes/Meat

Genghis Khan Minute Beef Tartar, Mongolia Special Recipe	28
L'Entre-Deux-Cotes, Poivre vert Rib Eye Steak, Green Pepper	31
Vitello al Spinaccio Veal Escalopine with Spinach Sprout, Juviles Ham & Spaghetti and Parmigian	32
La Côte de Bœuf**** du Ti au Sel de Guérande (pour 2 pers) Ti St-Barth Grilled Prime Rib with Guérande Salt (2 pers)	70
Magret de Canard aux Airelles Duck Breast Magret, Cramberry sauce	36
Le Lion qui Rit (Tataki d'Angus) Rare Grilled Angus Beef Fillet served with a Thai Salad and Crispy Noodles	39
Filet de Bœuf Angus, poivre vert Angus Beef Fillet, Green Pepper	42

Garnitures /Side dish

Pommes Purée Home Made Mashed Potatoes	9
Nouilles Chinoises Chinese Noodles	9
Wok de Légumes Frais Fresh Vegetables Wok	9