



Appetizers

Endives salad
californian walnuts, Stilton crumbs, sherry vinaigrette
22

Seasonal vegetables mosaic
organic carrots, radishes, snowpeas, parsnip purée
pickled cauliflower, carrots purée, baby zucchini
24

French Onion Soup
au gratin
21

Beets tartare
strawberry dashi, sherry, rosé vinegar
24

Tartare de Bœuf *
beets purée, yuzukosho
32

Little Gem lettuce
truffle vinaigrette, migas, ginger scallions
32

Tuna Tartare *
wasabi, sesame, maple
28

Tuna Tataki *
celery root purée
32

Coquilles Saint-Jacques *
elderflower- ginger, corn miso
32

Crab truffle flan
Chawanmushi
28

Jamón Ibérico
3oz 100% Bellota 5 Jotas, "Pan de Cristal"
42

Okinawa sweet potato
almond butter, ikura, beurre noisette
28

Entrées

Cavatelli
lamb ragoût, mint and paprika
35

Gnocchi
fresh black truffle, parmigiano reggiano
33

Branzino
capers, lemongrass, sunchoke purée, snow peas
38

Cocotte de Mussels
saffron, tarragon, white wine
34

A5 Misayaki Wagyu
110

Magret de canard
Roasted endive, parsnip purée, miso chocolate sauce
44

Roasted Suckling pig "ibérico"
52

Entrecôte au poivre
56

Berkshire Pork Cutlet
rosemary apple purée, green asparagus, porcini
45

Colorado Lamb French Rack
46

Hanger Steak, cucumber jalapeño
salted nibble potatoes, romesco sauce
42

Foie Gras
fig, citrus sauce
48

Add Périgord Truffle 30 Golden osetra 40 Bread service 6

Desserts

Apple Mille-Feuille
14

Les deux chocolats
GARCIA NEVETT
14

Berries Pavlova
14

Creamsicle, koji, kumquat
14

*Some items in the menu contain raw or undercooked food