



## Appetizers

Endives salad  
californian walnuts, Stilton crumbs, sherry vinaigrette  
22

Summer vegetables mosaic  
Organic carrots, radishes, snowpeas, parsnip purée  
pickled cauliflower, carrots purée, baby zucchini  
22

French Onion Soup  
au gratin  
18

Beets tartare  
dashi, sherry, rosé vinegar  
24

Tartare de Bœuf \*  
beets purée, yuzukosho  
30

Tuna Tartare \*  
wasabi, sesame, maple  
28

Scallops Tartare \*  
uni, golden osetra  
38

Coquilles Saint-Jacques  
elderflower- ginger  
32

Crab truffle flan  
*Chawanmushi*  
28

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

## Entrées

Cavatelli  
lamb ragoût, mint and paprika  
35

Gnocchi  
fresh black truffle  
33

Homemade "guitarra", spinach zucchini pesto  
26

Paccheri, candied cherry tomatoes, basil  
26

Seabass  
capers, lemongrass  
44

Cocotte de Mussels  
saffron, tarragon, white wine  
34

Magret de canard  
kabocha, roasted endive heart, zucchini spinach purée  
44

Queue de bœuf (Oxtail) Bordelaise  
34

Entrecôte au poivre  
56

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

Colorado Lamb French Rack  
46

Rosemary fried half chicken  
french fries  
38

Add Périgord Truffle 30    Golden osetra 40    Bread service 6

## Desserts

|       |                    |                 |
|-------|--------------------|-----------------|
| Tatin | Les deux chocolats | Berries Pavlova |
| 14    | 14                 | 14              |

\*Some items in the menu contain raw or undercook food