



## Starters

Pugliese Buratta, cold grilled vegetables and Sweatpearl tomatoes salad, pesto alla Genovese	<b>18€</b>
Santorini salad, Feta cheese, raw zucchini shavings, pomegranate, olive oil dressing	<b>21€</b>
Grilled Octopus with mild smoked paprika and fresh gaspacho shot	<b>19€</b>
Yellowfin tuna tartar with yuzu and sesame olive oil, avocado and fresh mango	<b>24€</b>
Mediterranean sea bream Peruvian ceviche, "leche de tigre" coriander lime avocado	<b>19€</b>
Mexican sea bream ceviche, chili "rojo" and baby lettuce	<b>19€</b>
Vietnamese deep fried chicken spring rolls, ginger sweet & sour sauce	<b>20€</b>
The "Mykonos to Byblos" mezze platter : tzaziki, houmous, baba-ganousch, pita toast, grilled and raw seasonal vegetables, Chantzios brother's Kalamata olives	<b>21€</b>

## Nos « Starters Mix »

Selected best starters to share, served on a 3 tier tray stand

**"Royal" 115€**  
( for 6 )



**"Imperial" 190€**  
( for 10 )



## Sushi Art *By BA*

The Green Dragon : California avocado roll with crispy prawn, and sweet lime mayonnaise	<b>31€</b>
The Dynamite roll : King crab, avocado, tuna and spicy chili sauce	<b>30€</b>
The Crispy Tiger : deep fried golden Tiger roll, prawn and cucumber, teriyaki and spicy sauce	<b>29€</b>
The Veggie Spring roll : Vegan spring roll with avocado, mango, sesame carrots, coriander baby lettuce and goma-ae sauce	<b>25€</b>
The Temari sushi art : Mosaic of sushi-balls, avocado, tuna, salmon, fresh herbs...	<b>34€</b>

## Sashimis

Maguro – <i>Tuna</i>	8 Pièces	<b>22€</b>
Shake – <i>Salmon</i>	8 Pièces	<b>22€</b>
Sashimi mix	12 Pièces	<b>32€</b>

## Our Bowls

Hawaiian poke bowl with yellowfin tuna : avocado, mango, black rice, yuzu dressing	<b>28€</b>
Japan chirashi with salmon : avocado, spring oignons, sushi rice, soya ginger dressing	<b>26€</b>
Vegan Buddha bowl : Quinoa, hummus, raw and grilled vegetables, avocado, baby lettuce, wakame, pomegranate, coriander and sesame goma dressing	<b>29€</b>
Wakame salad	<b>9€</b>



## Fish

Canoe whole sea bass with pesto alla genovese, grilled vegetables	<b>29€</b>
Thaï green sea bream and yellowfin tuna curry, wok vegetables, jasmin rice	<b>31€</b>
Grilled lobster tail, honey lime sauce and iceberg salad	<b>46€</b>
Steamed Turbot filet, yuzu emulsion, sesame grilled asparagus	<b>38€</b>

## Meats

Charolais beef tartare, the Italian way, and french fries	<b>27€</b>
Grilled baby chicken, lemon flavor fresh thym fried sweet potatoes	<b>31€</b>
Iberian pork pluma plancha, soft potatoes purée, chorizo gravy & pimientos del padron	<b>32€</b>
Grilled lamb kefta, romaine lettuce, baba-ganousch, tzaziki and chili sauce	<b>28€</b>
Black Angus cheeseburger, French comté cheese, romaine letuce and french fries	<b>32€</b>
Roasted veal chop with thyme, morels sauce	<b>40€</b>
Grilled Galician beef filet, grilled vegetables your choice of chimichurri or truffle sauce	<b>44€</b>

### ***Selected Beef Lesage prestige***

#### **Dry-aged Galician Blond Beef**

depending on availabilities / market price, for 2 or 3

**M/P**

**Roasted Chateaubriand (600g), with sides and sauces**

**120€**

**Grilled beef rib chop (1kg), with sides and sauces**

**185€**



## Italian tradition

The Tartufata : white pizza with truffe and mozzarella	<b>35€</b>
The yummy Italian Flag... a duet of pesto linguine, Buratta and linguine with tomato sauce	<b>26€</b>
Truffle gnocchi, Stracciatella and roasted tomatoes	<b>32€</b>

## Sides

Sweet potato fries	<b>7€</b>
Potato purée	<b>7€</b>
Truffled potato purée	<b>10€</b>
Grilled seasonal vegetables, fresh thyme	<b>8€</b>
Stir fry wok vegetables	<b>8€</b>
Steamed jasmin rice	<b>6€</b>
Sweetpearl tomatoes and chopped baby lettuce	<b>9€</b>
Truffled French fries with truffle sauce (to share)	<b>18€</b>



## Sweets

Red berries Pavlova	<b>12€</b>
Coconut-bowl with fresh fruits, combawa and goji	<b>14€</b>
Ice cream "parfait glacé" with smooth Nutella® heart	<b>14€</b>
The Tropezian éclair	<b>13€</b>
Hand picked organic Strawberries	<b>15€</b>
The 4 Valrhona® chocolate temptation...	<b>15€</b>

## Ice-cream Mochis

4€ each

Tasting plate 20€

Mango  
Litchi  
Passion fruits  
Cherry blossom  
Coconut

## Luigi's homemade ice-cream

2 scoops 8€

3 scoops 12€

Vanilla  
Strawberry  
Lemon  
Coffee  
Dark chocolate  
Golden Valrhona chocolate