

# The Greek Touch

## Our mezze platter to share

Carrots with cumin, Greek cauliflower, tzatziki falafels, baba ganousch, hummus, egg plant caviar, batata harra, edamame salad, fêta, quinoa tabbouleh and pita bread

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## Tapas

<b>Belota Pata Negra Iberique</b> .....	50g / 25
<b>Pan con tomate &amp; Burrata</b>  .....	26
Pan de cristal	
<b>Grilled calamari from Galicia</b> .....	27
Iberian chorizo, marinated bell-peppers, garlic and parsley crumble	
<b>Chicken wings</b> .....	16
Dijon Fallot mustard and grilled with Jospet.	
<b>Tableside Guacamole with nachos</b>  .....	24
Combawa, yuzu and jalapeños	
<b>Falafels</b>  .....	23
Eggplant caviar, butternut seed and tzatziki	
<b>Caribbean Cod</b> .....	14
Homemade creole sauce	

## Crudos

<b>Homemade Smoked Salmon</b> .....	33
Blinis & Isigny cream with caviar	
<b>Pineapple Snapper Ceviche</b> .....	25
Piquillos, cilantro and jalapeños	
<b>Tuna tiradito</b> .....	28
Amarillo, white miso and yuzu	
<b>Cancale oysters n*3</b>	
6 oysters .....	32
12 oysters .....	60

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## *The Italian Touch*

<b>Lobster Orecchiette pastas</b> .....	42
Burrata, grilled veggies and poivrade artichokes	
<b>Risotto dé trofie pastas</b> .....	37
Seasonal truffle and wild mushroom juice	
<b>Pizzeta Iberica</b> .....	39
Pata Negra, burrata, fontina, tomato, arugula and basil	
<b>Pizzeta Tartuffo</b> <b>V</b> .....	35
Seasonal truffle, ricotta,fontina, mozzarella and arugula	

## *Mixed salad*

<b>So Fresh</b> <b>V</b> .....	23
Watermelon, feta, red oignon, mint, basil, olive, tomato and pita bread	
<b>Bohème</b> <b>V</b> .....	24
Quinoa tabbouleh, Tempeh cheese, cauliflower and mixed seeds	
<b>Santorini</b> .....	25
Souvláki, artichoke poivrade, bell-pepper, chickpea, olive and cherry tomato	
<b>Rainbow Caesar</b> .....	27
Roasted chicken toast, grilled sucrine, parmeggiano, hard-boiled egg & homemade Caesar dressing	
<b>Keto</b> .....	29
Pork belly, scarmoza, hard-boiled egg, avocado, kale, broccoli rave, cashew nut	

## *Caviar*

French Sturia caviar, fish exploited at 98%  
Served with blinis, Isigny cream, and condiments

<b>Oscietre</b> .....	50g / 180
<b>Oscietre</b> .....	125g / 400

## *Children's Menu*

In order to contribute to the balanced diet of your children, we offer them fish, flank steak or a quarter of chicken served with our Chef's sides selection

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## Sandwiches

<b>Garnished Focaccia</b> .....	27
Grilled vegetables, roasted artichoke, quinoa tabbouleh, scarmoza and sun-dried tomato pesto	
<b>Creole Johnny Cake</b> .....	28
Sliced pork loin smoked with sweet spices, coleslaw, cheddar and Kettle chips	
<b>Famous Club</b> .....	26
Roasted chicken, comté cheese, avocado, hard-boiled egg, mayo, whole wheat bread, tomatoe, sucrine and Kettle chips	

## The Earth and the Josper

<b>Grilled secreto Iberico 150g</b> .....	45
Mini carrots glazed with agave syrup, tarragon juice and confit garlic	
<b>Angus choice rib eye steak 300g</b> .....	46
Darphin potatoes with candied shallots and chimichuri sauce	
<b>Wagyu flank steak grilled with pepper</b> .....	47
Potatoes & grilled shiitake, eel sauce & yuzu aioli, asparagus tempura, rice pearls	
<b>Grilled black Angus beef tenderloin</b> .....	64
Seasonal truffle juice, truffle mash and just-buttered broccolini	
<b>Angus Choice T-bone 1.2kg matured 14 days</b> .....	160
Rosted garlic, béarnaise sauce, seasonal vegetables and homemade fries	

## The Grill

<b>Whole free-range yellow chicken marinated in falot Aop mustard</b> Herbs de Provence, wild mushroom jus, grenaille potatoes	
Whole chicken (choice of 2 sides) .....	72
Half chicken (choice of 1 side) .....	39

## Sides

Quinoa tabbouleh - 6	Grilled vegetables with Josper - 8
Grenaille potatoes - 7	Grilled basmati rice - 8
Homemade fries - 7	Truffle and parmesan fries - 12
Seasonal veggies - 7	Paëlla risotto - 9
Jerk Fries and Parmesan - 8	Truffle puree - 12

## *Charcoal Barbecue*

**Discover the experience of a charcoal barbecue at your table . . . . . 110**  
for 2 people minimum

Wagyu beef skewers - 4 pcs  
Souvláki with tzatziki - 4 pcs  
Mustard chicken wing skewers - 4 pcs  
Secreto iberico skewers with ponzu and aji amarillo - 4 pcs  
Salmon and tuna toragashi sashimi - 4 pcs  
Carrot skewers with green asparagus - 4 pcs

SERVED WITH VEGETARIAN TEMAKI SUSHI

## *Earth and Sea*

**Surf and turf beef tenderloin and ½ lobster . . . . . 72**  
Grenaille potatoes, seasonal vegetables, bisque and béarnaise sauce

**Royal paëlla with lobster (minimum 2 people) . . . . . 55 / PP**  
Octopus, calamari, mussels, Iberico chorizo and chicken

## *The Sea*

**Octopus "à la plancha" . . . . . 43**  
Josper grilled corn and cherry tomato dressing

**Red Snapper filet "Beef's Eye" roasted . . . . . 41**  
Paëlla Risotto, Iberian chorizo and tomato broth with aioli

**Grilled lobster with Josper with Yuzu butter . . . . . 100g / 7**  
Fried Basmati rice and grilled vegetables and yuzu butter

**Roasted cod filet with chermoula . . . . . 44**  
Quinoa tabbouleh and lobster juice with coconut milk and kaffir leaves

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# Sushi

## OUR STARTERS

White cabbage salad <b>V</b> .....	9
Edamame <b>V</b> .....	10
Wakame salad <b>V</b> .....	11
Edamame with kimchi sauce <b>V</b> .....	11
Miso soup <b>V</b> .....	12

## OMAKASE PLATTER

Enjoy our assortment of sushi, nigiri and sashimi created by our sushi chef. Please notify your allergies

15 pcs .....	41
21 pcs .....	57
27 pcs .....	74
36 pcs .....	99
48 pcs .....	132
60 pcs .....	165
72 pcs .....	198

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## *Signature Sushi Roll (8 pcs)*

<b>NEW CRISPY ROLL</b> .....	19
Shrimp tempura, avocado, cucumber, panko, masago, sesame and spicy kanikama salad	
<b>CARIBBEAN ROLL</b> .....	19
Mahi mahi toragashi tempura, mango, avocado, coriander, gomassio and mango chutney	
<b>CITRUS SALMON ROLL</b> .....	21
Salmon, philadelphia, cucumber, sesame, chives, sesame sauce, yuzu tobikko and dried lemon	
<b>WASABI TUNA ROLL</b> .....	20
Yellowfin tuna, avocado, cucumber, wasabi tobikko, wasabi sesame, masago and wasabi mayo	
<b>VEGGIE ROLL</b>  .....	17
Tempeh, kale cabbage, avocado and mixed seeds	
<b>CRISPY SPICY TUNA</b> .....	27
Red tobikko, panko, mango tartare, kimchi sauce and fried onions	
<b>CRISPY SPICY SALMON</b> .....	27
Black tobikko, avocado tartare with yuzu, kimchi sauce and masago	
<b>MIDORI ROLL</b> .....	28
Mahi-Mahi toragoshi tempura, avocado, green tobikko tartare and yuzu with mango, coriander, sesame and masago	
<b>SALMON TRUFFLE ROLL</b> .....	29
Salmon tempura, asparagus, shiitake and tartufata, truffle sauce and summer truffle	
<b>CRAB LOVER'S ROLL</b> .....	32
Garlic and parsley sauted blue crab meat, avocado and cucumber, tobikko, gomasio, yuzu aioli, combawa zest, tempura pearls and capers	
<b>DYNAMITE LOBSTER ROLL</b> .....	34
Tempura lobster, cucumber avocado, spicy lobster tartar, red tobikko, tempura pearls, spicy mayo	

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