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LE POUCE

Pizza Romaine à la fior di latte
C.D. (1-)

- G, D (1pz)
Roman pizza with Fior di latte, truffled Cacio e pepe
- Pizzetta à l'avocat, fromage frais à l'huile d'olive au basilic** \$450 MN.
et **marjolaine** G, D (1pz)
Avocado pizzetta with basil and marjoram oil
- Fleurs de courgette farcies de ricotta en beignet, truffe noire** \$420 MN.
G, D (3pz)
Zucchini flower fritters, stuffed with ricotta and black truffle
- (B) Aubergine à la Parmigiana, Mozzarella di Bufala** \$290 MN.
Campana DOP G, D, E, S (5pz)
Eggplant Parmigiana, mozzarella di Bufala Campana PDO
- Calamaretti sautés au piment d'Espelette, concassé à la marjolaine** \$280 MN.
M, G, D (110gr)
Sautéed calamaretti with Espelette pepper, crushed tomato with marjoram

Carpaccio de b
norman eff

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| | parmesan affiné D, MU (90gr)
<i>Black Angus beef carpaccio with seasonal truffle and parmesan cheese</i> | |
| (B) | Carpaccio de bar, façon Tonnato, câpres de Pantelleria croustillantes SH, E, F (85gr)
<i>Sea bass carpaccio, Tonnato style, crispy Pantelleria capers</i> | \$340 MN. |
| (B) | Tartare de thon “Bagatelle”, avocat, vinaigrette au piment Manzano F, MU, S (80gr)
<i>Bagatelle tuna tartare, avocado, Manzano pepper vinaigrette</i> | \$360 MN. |
| | Tartare de bœuf Black Angus au couteau, pickles de concombre à la moutarde D, MU, S (3prz)
<i>Knife-cut Black Angus beef tartare, mustard pickled cucumber</i> | \$320 MN. |
| | Ceviche de daurade marinée au maïs croustillant, tomatillo vert frais, piment séché F, G (85gr)
<i>Sea bass ceviche, marinated with crispy corn, fresh green tomatillo and dried chili</i> | \$380 MN. |

Kristal	50 g-	\$6,800
Qasir	50 g-	\$8,000

2025

framboise G (160gr)
Riviera salad, confit sp

- Carottes de couleurs cuites dans la braise, coulis à l'orange \$340 MN**
et au gingembre D (140gr)
Braised coloured carrots, orange and ginger dressing
- Burrata, tomates cerises confites fumées au thym \$390 MN**
D, N (110gr)
Burrata, candied cherry tomatoes, smoked with thyme

**Raviolis "del
à la truffe de
Tiny ravioli "del**

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| <p><i>Finch ravioli</i> <i>del fin</i> with Pecorino and Parmigiano cheese, seasonal truffle</p> | | |
| <p>Bucatini, sauce tomate et Burrata</p> <p>D, G, S (200gr)</p> <p><i>Bucatini, tomato sauce and Burrata</i></p> | <p>\$360 MN.</p> | |
| <p>Fettuccine à la langouste grillée, bouillon de crustacés safrané</p> <p>CR, D, E, G, S (600gr)</p> <p><i>Fettuccine with grilled lobster, shellfish broth with saffron</i></p> | | <p>MP</p> |

Poulet fermier entier au

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| B | Poulet fermier entier au beurre d'estragon, en croûte de sel aux aromates G, D, E (1.2kg)
<i>Whole farm-chicken with tarragon butter, in a salt crust with aromatics</i> | \$980 MN |
| | Faux-filet de bœuf Black Angus grillé, sauce au poivre Tabasco D (300gr)
<i>Grilled Black Angus beef rib eye, Tabasco pepper sauce</i> | \$850 MN |
| | Côtelette de bœuf, cuisson lente, salade de pousses d'épinard C
<i>Slow cooked beef short rib with spinach shoots salad</i> | MP |
| | Tomahawks de porc grillés au feu de bois, laqués au miel d'agrumes D (400gr)
<i>Pork Tomahawk, grilled over a wood fire, glazed with citrus honey</i> | \$720 MN |

Poisson entier de la pêche

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| B | Poisson entier de la pêche côtière, cuit aux herbes | MP |
| | SH, D (1.2kg - 2kg)
<i>Catch of the day from the coastal fishery, cooked with fine herbs</i> | |
| | Poulpe de roche confit aux épices, vierge aux agrumes | \$520 MN. |
| | M, MU, P (180gr)
<i>Octopus confit with spices, citrus virgin sauce</i> | |
| | Filet de poisson de saison à la vapeur, herbes de Provence, asperges grillées, purée d'artichauts | \$490 MN. |
| | SH, D, E, S (160gr)
<i>Steamed seasonal fish fillet, Provence herbs, grilled asparagus, artichoke puré</i> | |

Tomates olivettes confites, cerises rôties à l'ail et au thym \$200 MN.
N (150gr)
Candied olivette tomatoes, roasted cherries with garlic and thyme

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| Candied olive tomatoes, roasted chérries with garlic and thyme | | French fries with oregano | | | |
| B | Asperges à la vapeur, amandes torréfiées et pickles d'oignon rouge <small>N (220gr)</small>
Steamed asparagus, roasted almonds and red onion pickles | \$320 MN. | B | Purée de pommes de terre maison au beurre noisette <small>D (250gr)</small>
Homemade mashed potatoes with brown butter | \$140 MN. |
| Cœur de romaine grillé, sauce César, Pecorino Romano <small>D, E, S, F (1pz)</small>
Grilled Romaine heart with Ceasar dressing, Pecorino Romano | | \$220 MN. | Polenta croustillante, tomates confites et olives noires <small>D, E, F, S (250gr)</small>
Crispy polenta, candied tomatoes and black olives | | \$220 MN. |
| Pommes de terre soufflées <small>(100gr.)</small>
Puffed potatoes | | \$190 MN. | | | |

- DAIRY / G - GLUTEN / E - EGGS / N - NUTS / F - FISH / M - MOLLUSCS



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Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

