

# KU BE

## STARTERS

### Caesar Salad 26€

Farmed grilled chicken - cherry tomato - cucumber - green pepper  
baby gen - parmesan cheese - anchovy

### Grilled and Flamed King Prawns with Mezcal 30€

Quinoa - corn - avocado - pepper - cumin- coriander - yoghurt sauce

### "Chuchu" do Brazil Salad 22€

Chayote - orange - cucumber - brazil nuts - avocado - red onion  
lime - heart of palm pomelo - mint - coriander

### Wild Sea Bass Ceviche 26€

Crunchy corn - sweet potato - coriander - mild chili - lime - red onion

### Tuna Tartar - Watermelon 25€

Ginger - shallot - parsley - olive oil avocado

## MAIN COURSE

### « Petits Farcis Niçois » 26 €

Provençal stuffed vegetables - tomato sauce - basil

### Fresh Tagliatelle

Black truffle - parmesan - cazette nuts 24 €

OR

Tomato - parmesan - basil - garlic 18 €

### Klub Sandwich 25 €

Grilled farmed chicken - tomato - baby gen - mayonnaise  
fried onion - tarragon

### "El Gaucho" - Cheese Burger 28 €

Roquefort cheese beef burger - lettuce - fried onion - truffle barbecue sauce

### \* Grilled Salmon 30 €

Vénééré rice - baked beans

# KU BE

\* Beef Filet « Simmental » 48€  
Crunchy corn - jalapenos butter

\* Butterfly Grilled Baby Chicken 34€  
Homemade french fries

French Fries 12€  
Huancaína sauce

## TO FINISH

Cheese Plate 18€

Fresh Fruits Plate 17€

Crème Brulée 16€

Smoky Chocolate 18€  
Creamy smoked chocolate - sponge cake - hazelnut praliné  
dulce de leche ice cream

Grilled Banana Mille-feuille 18€  
Vanilla mousse - caramel ice cream

Creamy Chocolate 18€  
Meringue - chocolate ice cream

Arroz de Leche 16 €  
Rice pudding - cinnamon

\* Dishes available until 11 p.m. in room-service