

Starters

The Foie Gras

24

Homemade duck foie gras with armagnac and Kampot pepper, quince compote and toasted brioche

The Empanada

14

Homemade grounded Beef, manchego empanada and salsa molcajete

The Yukhoe Tartar

18

Beef tartar, Korean saisonning, konbu and seaweed rice crips, marinated egg yolk

The Egg Parfait

13

Low temperature egg, spicy pumpkins cream and scamorza

The Cauliflower

14

Breaded cauliflower, creamy carrot and cashew sauce, crispy kale and pickles

Main courses

The Beef

27

Beef chuck, Jerusalem artichokes purée, braised endive and beef jus

The Gnocchis

19

Butternut gnocchi, sage and pottarga

The Poultry

22

Shredded free range chicken shawarma, homemade pita bread, herbs, yogurt sauce, tahina and zaatar

The Pasta

17

Cacio e pepe rigatoni

The Scallops

34

Seared Normandy scallops with citrus butter, celery puree, Brussels sprouts and citrus segment

The Burger

23

Homemade ground beef, secret sauce and pickles, cheddar, iceberg, onions and fries

The Avocado Toast

18

Avocado toast, salsa verde, soy marinated soft-boiled egg

Garnishes 6

Corn, Tajín spice and coriander

French fries

Seasonal roasted vegetables and garnish

Lox Salmon



Dessert

Blondie Matcha

12

Blondie matcha, white chocolate and matcha sauce, Greek yogurt ice cream

Mhalabi

11

Rose mhalabi, nougat and pistachio praline

Torta de queso

11

Basque country torta de queso, mango

The Pear

11

Tendered pear, cinnamon honey and gingerbread

Ice Mochis

5/Piece

