

## ANTIPASTI

### MISS J ROLL

(Spring roll with avocado, carrot, cabbage, mint, Asian fusion sesame sauce)

1 390F

### INDY NAAN CHEESE

(Homemade naan bread, extra virgin olive oil from Spain, cheese, spices, olives)

990F

Option Serrano 60G 390F

Option burrata 125G 690F

### SASHIMI DULCE

(Tuna sashimi with white chocolate, olive oil, soy, honey, lemon, coriander,

1 200F

### FRENCH BOARD

(Dry sausage board, butter, homemade bread)

1 690F

### FETA CROISSANT

(Smoked ham croissant, sundried tomatoes, feta, homemade tomato jam, basil, olive oil)

1 590F

### DISCO FRIES

(Homemade fries, cheese sauces, fusion sauce)

1 690F

option truffade 350F

### ROYAL CHICKEN LIVER

(Chicken liver mousse, cream, butter, garlic, cognac, thyme, rosemary, toasted homemade bread)

1 200F

### THE CHEESEMAKER'S FEAST

(Oven-roasted Camembert, honey and herbs from Provence, bacon)

2 280F

### FOIE GRAS FROM THE 12TH

Foie gras toast on homemade brioche

1 500F

Plate of foie gras, homemade chutney, toasted homemade brioche

2 990F

### SERRANO PLATE

(Serrano, butter, pickles, homemade bread)

2 300F

### BLACK LEG ASSIETTE

Depending on arrival

2 900F

### OREGANO FRIES FETA

GM 1 190F

### ORIGAN FRIES PARMESAN TRUFFADE

GM 1 290F

## SIDE

### SALAD

(Salad, parmesan, olive oil)

### HOMEMADE PUREE

(Mashed potatoes, butter, cream)

### HOMEMADE FRIES

### SWEET POTATO FRIES

PM 990F GM 1090F

## PLACE

Choose your fragrance!

### GYOZAS

Gyozas with mushrooms, onions, herbs

2 470F

Shrimp Gyozas

2 590F

### COLD VEAL IN TUNA SAUCE

(strips of veal fillet, mayonnaise sauce made with tuna egg, anchovies, capers, olive oil, lemon, basil)

### GRAVE SALMON

Choose your fragrance!

1 995F

Salmon gravlax infused with rum, coconut, lime)

Salmon gravlax, olive oil, dill cream

Salmon gravlax, olive oil, truffade, parmesan

### SCALLOP GRAVLAX

Choose your fragrance!

2 990F

Scallop gravlax with champagne cream, lemon and herbs

Scallop carpaccio with combawa, lemon, herbs, olive oil)

### DELHI DELIGHT

(Depending on availability)

2 490F

FISH SOUP (fish, shrimp, onion, olive oil, tomato, garlic rouille)

### LOBSTER GRATIN with curry & coconut

2 690F

### WONG DUCK CRÊPE

(Peking duck, Korean pancakes, green onions, cucumbers, Peking Duck sauce)

2 690F

### CRYING TIGER

(Marinated and snaked beef fillet, Asian fusion sauce, ginger, chili, coriander, homemade mash of the day)

2 900F

### TENDER FLAVOR (depending on availability, beef/lamb/pork)

(Piece of meat marinated and cooked at low temperature with cumin, Sichuan, thyme, mousseline of vegetables of the day)

2 900F

### SAVOYARD

Potato gratin, fried onions, cream, white wine, 3 cheeses, Serrano, salad

2 900F

## PASTA

### CHEF'S GNOCCHI

Choose your fragrance

2 490F

- Gnocchi filled with cheese, cream, mushrooms
- squash gnocchi with goat cheese, hazelnuts, garlic

option truffade 350F

Ham option 350F

Option burrata 125G 690F

# THE BOARDS OF THE 12TH

## SEA BOARD

(Tuna sashimi, shrimp gyoza, tandoori tuna rillettes, curry & coconut lobster gratin, salted butter mashed potatoes)

5 500F

## MIX ON BOARD

(Assortment of cheeses, cold meats, fruits, dried fruits, bread, butter, pickles, homemade chutney, olives, honey, gherkins)

4 200F

## FEAST OF THE 12TH OF GLASSER (30 MINUTES)

(500g rib of beef, foie gras shavings, homemade fries, mustard, green salad)

6 950F

## ONLY AT LUNCH

(Ask our servers)

## BUSINESS MEAL 2900F

DISH OF THE DAY / NESPRESSO COFFEE

## SALAD OF THE DAY

1 995F

Translate by AI

