
APPETIZERS

<i>Our charcoal grilled Oyster</i>	9
<i>Cuttlefish croquette (2 pcs.)</i>	6
<i>Gratinated Galician sea urchin (2 pcs.)</i>	12
<i>Anchovies from Santoña</i>	12
<i>Foie, roasted apple and Pedro Ximenez</i>	16
<i>Rustic bread with tomato and Royal olive oil</i>	4
<i>Hand-carved acorn-fed Iberian ham (50gr.)</i>	14
<i>Confit tomato tartar, mustard, pepper, capers</i>	11
<i>Red tuna tartar with truffled fried egg</i>	21
* with Black Truffle (supl. +15)	
* with Caviar (supl. +18)	
<i>Grilled octopus with shrimp foam</i>	19

FROM OUR SEAFOOD BAR

<i>Fresh sea urchin from Galicia (piece)</i>	5
<i>King crab leg with citric mayonnaise</i>	19
<i>Palamos red prawns (piece)</i>	16
<i>Oyster Spéciale Utah beach, Normandia - n° 2 (4 pcs.)</i>	24
<i>Oyster Amélie Spéciale de Claire n° 3 (4 pcs.)</i>	28
<i>Ossetra Prestige Caviar (30 gr.)</i>	85
<i>Ossetra Prestige Caviar (100 gr.)</i>	250
<i>Tuna tonnato carpaccio</i>	22
<i>Sheepshead fish carpaccio</i>	18

STARTERS

<i>Monterrosa tomatoes</i>	10
<i>King crab salad</i>	26
<i>Kenyan green bean salad, truffle vinaigrette, hazelnut, shallots</i>	14
<i>Fresh burrata from Puglia, grilled artichokes and kalamata olives</i>	16
<i>Roasted meat canelloni, seasonal mushrooms, foie and truffle</i>	19
<i>Scallops, mascarpone sauce, cucumber and mediterranean herbs</i>	26
<i>Spider crab gratinated with Mahon cheese and sobrassada sausage</i>	22

FISH DISHES

<i>Sole meunière with lardo di colonnata</i>	32
<i>Salmon Wellington with spinach and tartar sauce</i>	26
<i>Roasted red tuna, aubergines and tomato noisette sauce</i>	27
<i>Wild fish of the day with beurre blanc * with Caviar (supl. +18)</i>	24
<i>Grilled line-caught Squid, sicilian caponata sauce</i>	19
<i>Whole wild fish [grilled / salt-baked]</i>	M.P

RICE AND PASTA DISHES

<i>Artichokes and cuttlefish squid rice - Min. 2p</i>	26p
<i>Seasonal mushroom rice with young pigeon and truffle - Min. 2p</i>	28p
<i>Soggy red king prawn rice</i>	45p
<i>Gnocchi with parmesan and truffle</i>	24

MEAT DISHES

<i>Beef Wellington, mushroom duxelle, parmentier and demi glace</i>	28
<i>Braised wagyu oxtail</i>	30
<i>Rib eye steak (750g), watercress salad and hasselback potatoes</i>	75
<i>Wild hare 'a la royale' Robouchon recipe</i>	24

SIDE DISHES

<i>Parmentier potatoes</i>	6
<i>Padron peppers</i>	6
<i>Grilled seasonal vegetables</i>	9
<i>Charcoal grilled artichokes</i>	9