

| | CRUDO BAR |
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| Fine de Claire No. 2 | 195 |
| Speciale Sentinelle No. 2 | 255 |
| Pinky Tarbouriech No. 3 | 310 |
| Gillardeau No. 2 | 260 |
| Whole sea bass crudo with shiso sauce, olives and honey dressing, a dish for 2 people | 1990 |
| Seafood plate: pink shrimps, octopus, Fine de Claire oysters, scallop, Yellowfin tuna, langoustines XL | 4950 |
| Black sturgeon caviar / 50 grams | 2580 |
| Scottish salmon / 50 grams | 315 |
| Eel fish / 50 grams | 435 |
| Tuna Yellowfin / 50 grams | 415 |
| Dorado / 50 grams | 290 |
| Crab / 50 grams | 1100 |
| Gamba Rocha shrimp / 100 grams | 795 |
| Scallop / 100 grams | 935 |
| Langoustines XL / 100 grams | 800 |
| Scallop carpaccio with guacamole, caramelized ginger and apple yuzu sauce | 965 |
| Carpaccio trio of scallop, salmon and dorado with Citronet sauce | 1050 |
| Tuna carpaccio with stracciatella and truffle sauce | 985 |
| Salmon with tomato Ponzu sauce | 475 |
| New style seabass ceviche with yuzu-truffle sauce, asparagus and cauliflower | 950 |
| Langoustine carpaccio | 715 |
| Assorted sashimi: eel fish, dorado, Yellowfin tuna, salmon, scallop | 2225 |
| | TARTARS |
| Salmon tartare with yuzu sauce | 585 |
| Tuna tartare with kimchi sauce and avocado | 595 |
| Dorado tartare with truffle sauce and guacamole | 550 |
| Crab tartare with avocado | 1690 |
| Beef tartare with truffle | 635 |
| Trio of salmon, tuna and scallop tartares | 1250 |
| | APPETIZERS |
| Crispy artichoke with home made yogurt and mint | 575 |
| Cauliflower steak with truffle sauce | 455 |
| Argentinean langoustines with wasabi dressing | 635 |

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| Baked Crab Cream Chili | 1890 |
| Potato gratin with truffle | 510 |
| Crab with «three caviar» sauce and homemade brioche | 3950 |
| Popcorn shrimp | 495 |
| Trio of scallops in Chili Garlic, bisque and champagne sauces | 1110 |
| Eel fish with nut sauce, served in avocado with red caviar | 665 |
| Cauliflower carpaccio with parmesan mousse and truffle | 485 |
| Beef carpaccio with black pepper sauce | 365 |
| Assorted antipasti: chorizo, prosciutto, Kalamata olives, marinated artichoke, brie cheese, pecorino tartufato, gorgonzola, focacini with stracciatella and pesto | 915 |

SALADS

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| Fresh vegetables salad with ginger dressing | 415 |
| Big green salad with avocado | 455 |
| Salad with roast beef, parmesan espuma and truffle | 980 |
| Salad with salted salmon, parmesan espuma, avocado and cherry tomatoes | 535 |
| Warm seafood salad | 965 |
| Eggplants with pink tomatoes, goat cheese and sweet & sour dressing | 545 |
| Salad with shrimp, tomatoes, avocado and pine nuts, dressed with eggplant sauce | 535 |
| Salad with crab, avocado, pink tomatoes and wasabi aioli sauce | 1890 |

BRUSCHETTA

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| Bruschetta with baked sweet peppers and pesto sauce | 345 |
| Bruschetta with stracciatella and anchovies | 375 |
| Bruschetta with crab, avocado, tomatoes, dried tomatoes and aioli sauce | 1315 |
| Bruschetta with salmon, avocado, cucumber and philadelphia cheese | 475 |

PIZZA

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| Focaccia with rosemary and pecorino cheese | 125 |
| Focaccia with stracciatella and tomatoes | 315 |
| Pizza with pecorino and truffle | 615 |
| Pizza with cheese and shrimps | 710 |
| Pizza Margherita | 415 |
| Pizza quattro formaggi | 475 |
| Pizza Capricciosa | 455 |

| | SOUPS |
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| Cauliflower cream soup with truffle and eggplant chips | 455 |
| Fish broth with salmon, spaghetti and vegetables | 335 |
| Tom yum with seafood | 615 |
| | PASTA / RISOTTO |
| Spaghetti fresca with seafood | 1335 |
| Pappardelle with morels and cream sauce | 555 |
| Lobster linguine with tomato bisque sauce | 2890 |
| Risotto with shrimps and blue cheese sauce | 615 |
| | FISH & SEAFOOD |
| Saute seafood, a dish for 2 people | 3900 |
| King crab legs, baked with aioli dressing / with butter and parsley / 100 grams | 2450 |
| Stewed crab in Champagne sauce / 100 grams | 1900 |
| Crab cutlets with wasabi mashed potatoes | 710 |
| Langoustines with Chili Garlic sauce | 975 |
| Dumplings with crab in spinach, red caviar and bisque sauce | 1375 |
| Whole grilled octopus with baked baby potatoes, tomatoes and Sicilian sauce, a dish for 2-4 people | 4200 |
| Dorado fillet baked with vegetables | 795 |
| Chilean seabass with asparagus and zucchini in Champagne sauce | 1975 |
| Salmon with Chili Garlic sauce and polenta and parmesan mousse | 690 |
| Black cod in miso marinade with asparagus and sweet potato espuma | 1935 |
| Whole seabass baked with potato chips, eggplant, zucchini and beurre blanc sauce | 2250 |
| Lobster Thermidor | 6350 |
| Grilled scallop / 100 grams | 915 |
| Octopus / 100 grams | 910 |
| Carabineros XL / 100 grams | 1350 |
| Langoustines XL / 100 grams | 800 |
| | MEAT & POULTRY |
| Crispy chicken | 655 |
| Rabbit cutlets with mashed potatoes and truffle oil | 375 |
| Prime tenderloin Creekstone with pepper sauce / 250 grams | 3550 |
| Beef Stroganoff with mashed potatoes | 595 |
| Rack of lamb with spicy tomato dressing / 100 grams | 835 |

| SIDE DISHES | |
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| Broccoli with parmesan | 210 |
| Wasabi / truffle mashed potatoes | 215 |
| Steamed asparagus | 495 |
| Grilled avocado with chimichurri sauce | 495 |

| DESSERTS | |
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| Homemade ice cream with chocolate ganache, hazelnuts and raspberries | 345 |
| Meringue roll with pistachio and raspberries | 310 |
| Tubules with boiled condensed milk | 220 |
| Cheesecake with berry jam | 335 |
| Choux with custard and chocolate ganache | 345 |
| Chocolate truffle with salted caramel | 415 |
| Sorbets: lime, mango, passion fruit | 95 |