



## CAVIAR D'AMÉLIE

OSCIETRA 50 / 125 / 250 / 500 g

90 / 225 / 450 / 900

BELUGA 30 / 50 / 125 g

195 / 325 / 800

## POUR COMMENCER

LES HUÎTRES DE CÉLINE 6 / 12 pcs Fines de Claire Oysters	33 / 66
LE STEAK TARTARE Beef Tartare	17 / 27
TARTARE DE THON Tuna Tartare, Avocado, Piquillo Dressing	18
LE TARAMA Taramasalata, Grilled Pita Bread	15
LA SUPERSTRACCIA Stracciatella, Plum & Basil - VG	15
SÉRIOLE DU JAPON Yellowtail Carpaccio & Citrus	24
LA BURRATA Truffle Burrata - V	19
LA SALADE NIÇOISE Niçoise Salad	19
SALADE DE MAÏS Barbecued Corn Salad, Tomato & Avocado - VG	12
SALADE DE LENTILLES VERTES Green Lentil & Tomato Salad - VG	12
TABOULÉ DE QUINOA Quinoa Tabbouleh Salad & Tahini Dressing - VG	12
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LA PIZZA À LA TRUFFE Truffle Pizzetta - V	32
LE POULPE Grilled Octopus & Potato	24
LE CRABE CHAUD Crab & Tomato Relish, Caviar	26
LES ESCARGOTS Snails, Garlic Butter & Melba Toast	14
SAINT-JACQUES Seared Scallops & Citrus Butter	22
LE CALAMARD Fried Squid & Sour Chilli Dressing	16



## PLATS PRINCIPAUX

POULET À LA PROVENÇALE Chargrilled Chicken, Provençal Jus	28
L'ENTRECÔTE WAGYU Wood-fired 10 oz British Wagyu Ribeye	68
L'ENTRECÔTE Wood-fired 12 oz New Zealand Ribeye	42
L'AGNEAU Wood-fired Half Lamb Loin, Coco Beans & Tomato	32
RIGATONI AU BOEUF Rigatoni & Beef Ragù	25
CREVETTES GRILLÉES Grilled Prawns, Harissa & Herbs	46
LE ROUGET Grilled Red Mullet & Tomato	42
CALAMARATA Calamarata, Three Tomatoes & Basil	24
COQUILLETES À LA TRUFFE Truffle Macaroni	32
RISOTTO Saffron Risotto - V / VG	29

## À PARTAGER

BAR DE LIGNE GRILLÉE Whole Grilled Sea Bass	48
SOLE POÊLÉE Seared Dover Sole, Champagne Sauce & Caviar	65
L'ORZO AU HOMARD Orzo & Whole Blue Native Lobster	110
WAGYU CÔTE DE BOEUF Wood-fired 35 oz British Wagyu Côte de Boeuf	240
CÔTE DE VEAU Veal Chop, Seasonal Mushrooms & Oregano Chimichurri	56
L'AGNEAU Wood-fired Lamb Loin, Coco Beans & Tomato	60

PURÉE À LA TRUFFLE Truffle Mash Potato - V	9	BROCCOLI Grilled Broccoli - VG	9
SALADE DE TOMATES Tomato & Cucumber Salad - VG	9	SALADE VERTE Lightly Dressed Seasonal Green Salad - VG	9



VG - VEGAN | V - VEGETARIAN

Certain dishes can be adapted to suit your dietary requirements.  
Please ask our team for further details or scan the QR code for further information.  
An optional 15% service charge will be added to your bill.