

STARTERS

EDAMAME | 10

STEAMED SOYBEANS WITH GROS SEL (SO)

CRUDITÉS | 12

CUCUMBERS, CHERRY TOMATOES, CAULIFLOWER, CARROTS, KOHLRABI, BABY GEM, SERVED WITH CREAMY RANCH SAUCE (E,D)

PATATINE | 11

HOUSE-MADE POTATO CHIPS WITH TRUFFLE OIL, PARMESAN (G,D)

WATERMELON FETA | 22

CHILLED WATERMELON, FETA, PISTACHIOS, SERVED WITH BALSAMIC WATERMELON GLAZE (N,D)

ARTICHOKE SALAD | 22

FRESH ARTICHOKE, FRIED ARTICHOKE, PARMESAN, LEMON TRUFFLE SAUCE (G,D)

BIZRI | 14

CRISPY LEBANESE WHITEBAIT, SERVED WITH TARATOR (SF,G,SE)

CRISPY CALAMARI | 20

GOLDEN-FRIED CALAMARI, SERVED WITH HOUSE-MADE TARTAR SAUCE (SF,G,D,E)

MINI BURGER | 28

WAGYU BEEF & GRUYÈRE SLIDER WITH CREAMY TRUFFLE SAUCE (G,D,E)

SEASONAL SALADS

FRESH CRAB SALAD | 37

FRESH CRAB, BABY GEM LETTUCE, AVOCADO CHIMICHURRI, SERVED WITH LEMON VINAIGRETTE DRESSING (SF)

GREEK SALAD | 25

HEIRLOOM TOMATOES, CUCUMBERS, KALAMATA OLIVES, FETA, SERVED WITH CIDER VINAIGRETTE DRESSING (D)

BURRATA GAZPACHO SALAD | 35

FRESH BURRATA, HEIRLOOM CHERRY TOMATOES, COLD GAZPACHO, SERVED WITH BALSAMIC AND BASIL OIL (D,N)

TUNA NIÇOISE | 25

SEARED ORTIZ TUNA, QUAIL EGGS, BABY POTATOES, OLIVES, GREEN BEANS, TOMATOES, SERVED WITH ASIAN VINAIGRETTE DRESSING (GSF,SO,E,S)



SCAN TO VIEW FULL MENU

SANDWICHES

HAM & CHEESE | 24

PAIN DE MIE, HAM, GRUYÈRE, CORNICHONS, SERVED WITH CHIPS (D,G,E)

CHICKEN PESTO | 26

CEREAL CIABATTA WITH GRILLED CHICKEN, SMOKED TURKEY, FRESH MOZZARELLA, CREAMY PESTO SAUCE, SERVED WITH CHIPS (G,D,N,SO)

SMOKED SALMON | 18

SOYDOUGH WITH SMOKED SALMON, AVOCADO, CAPERS, CREAMY CHEESE SAUCE, SERVED WITH GREEN SALAD (SF,G,D)

BURATTA | 32

SOYDOUGH LAYERED WITH BURRATA, HEIRLOOM TOMATOES AND FRESH BASIL, SERVED WITH PESTO SAUCE (D,N)

PIZZA

TRUFFLE PIZZA | 24

CREAMY TRUFFLE SAUCE, MOZZARELLA, FRESH ARUGULA (G,D)

GOAT CHEESE PIZZA | 22

TOMATO SAUCE, GOAT CHEESE, SUNDRIED TOMATOES (G,D)

DIAVOLA PIZZA | 22

SPICY PEPPERONI, TOMATO SAUCE, MOZZARELLA (G,D)

HAM AND CHEESE PIZZA | 20

TOMATO SAUCE, HAM, FRESH MUSHROOMS, MOZZARELLA (G,D)

DESSERT

LEMON TART | 16

FRESH LEMON FILLING IN A CRUNCHY, BUTTERY CRUST (G,D,E)

TART FONDANT | 18

WARM DARK CHOCOLATE TART WITH A MOLTEN CENTER, CRISP CRUST (G,D,E)

PAVLOVA MANGO | 18

CRISPY MERINGUE, WHIPPED CREAM, FRESH MANGO (D,E)

STRAWBERRY MILLE FEUILLE | 20

LAYERED PUFF PASTRY, FRESH STRAWBERRIES, CREAM (D,G,E)

FRUIT BARREL | 50

A REFRESHING MEDLEY OF FRESH SEASONAL FRUITS

MERRY CREAM AND SORBET | 8

All prices are in USD, VAT inclusive. Should you have any allergies or dietary requirements, please ask your waiter for assistance.
(D) Dairy, Laitier | (G) Gluten | (E) Eggs, Oeufs | (SF) Seafood, Fruits de mer | (N) Nuts, Noix | (SO) Soya, Soja | (S) Sesame | (V) Vegan, Végétalien | (A) Alcohol, Alcool