

Starters

TAPENADE AND FOCACCIA TO SHARE... OR NOT

12€ ●

**CHAROLAIS BEEF TATAKI, BASIL AND PISTACHIO PESTO,
ROASTED ARTICHOKE AND TAGGIASCA OLIVES, PARMESAN SHAVINGS**

23€ ●●

CITRUS SEA BASS CRUDO FROM OUR COAST, FENNEL AND BABY LEAF SALAD

24€

**SALMON TARTARE WITH GREEN OLIVES AND PRESERVED LEMON,
LEMON-INFUSED AVOCADO CREAM**

23€

SMOKED SALMON (100G), BLINIS, WHIPPED CREAM WITH CHIVES

20€ ●●

**BURRATA FROM PUGLIA, MARINATED GRILLED VEGETABLES,
BALSAMIC REDUCTION**

19€ ● 

**TOMATO AND CUCUMBER SALAD WITH FETA
AND KALAMATA OLIVES / VEGAN VERSION WITHOUT FETA**

16€ ● 



Elaio

Salads

NIÇOISE SALAD / VEGAN VERSION

24€ / 19€ 

CAESAR SALAD WITH CRISPY PARMESAN CHICKEN

25€ 

SPINACH LEAF SALAD WITH THAI-STYLE BEEF TAGLIATA

26€ 

Risottos and pastas

TRUFFLE-FLAVOURED TROFIE PASTAS, PARMESAN SHAVINGS

29€ 

PARMESAN RISOTTO

24€ 

LEMON RISOTTO WITH BURRATA FROM PUGLIA AND BASIL

26€  

ASPARAGUS RISOTTO WITH TAGGIASCA OLIVES AND PARMA HAM

26€ 



Elaio

Fish

**SEA BREAM FILLET FROM OUR COAST, BROCCOLI MOUSSELINE
AND GRILLED BROCCOLINI, REDUCED JUS**

35€

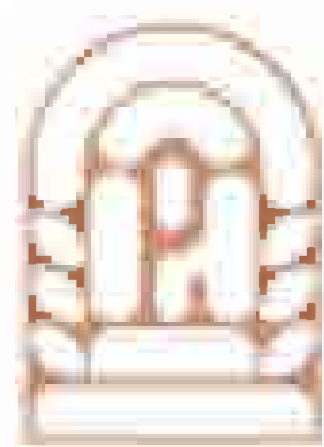
**STEAMED SEA BASS FILLET FROM OUR COAST,
CRISP VEGETABLES WITH OLIVE OIL**

34€

**WHOLE LOBSTER, SHELLS AND ROASTED IN BUTTER,
CREAMY RISOTTO, AND BISQUE EMULSION**

59€ ●

*OPTION TO SHARE (FOR 2 PEOPLE) WITH HALF
A LOBSTER EACH AND A PORTION OF RISOTTO
SUPPLEMENT €20*



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Meat

CHAROLAIS BEEF TARTARE, ITALIAN-STYLE HAND-CUT (180G), PANISSE FRIES
32€

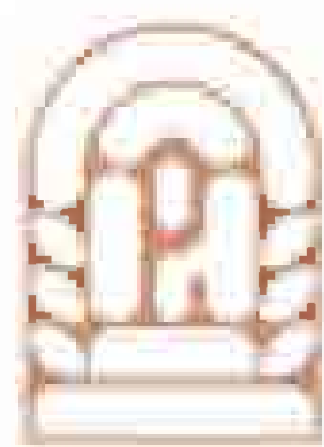
**SLOW-COOKED, BUTTER-ROASTED CHICKEN SUPREME, PARMESAN RISOTTO,
CHICKEN JUS WITH TAGGIASCA OLIVES**
34€ ●

CHEESEBURGER (180G) WITH CHEDDAR, HOMEMADE FRENCH FRIES
ROMAINE LETTUCE, TOMATO, GHERKIN AND JALAPEÑO PICKLES,
CRISPY FRIED ONIONS, HOMEMADE MAYONNAISE
33€ ●●●

To share (2 person)

SUBJECT TO MARKET AVAILABILITY

**BONE-IN RIBEYE (1KG), BABY POTATOES WITH GARLIC AND PARSLEY,
BORDELAISE SAUCE**
89€ ●



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Side dishes

FRENCH FRIES

6€ 

STEAMED VEGETABLES WITH OLIVE OIL

8€ 

SUCRINE LETTUCE WITH LEMON-INFUSED OLIVE OIL

6€ 

CHERRY TOMATOES WITH OLIVE OIL AND BALSAMIC CREAM

7€ 

PANISSE FRIES

8€ 

GARLIC AND PARSLEY BABY POTATOES

7€ 



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Kids menu

MAIN COURSE (CHOOSE ONE)

MINCED BEEF STEAK (180 G)

OR

SEA BASS FILLET

OR

CHIKEN TENDERS

→ SERVED WITH ONE SIDE :

FRENCH FRIES OR BASMATI RICE OR STEAMED VEGETABLES



OR

• **TROFIE PASTA WITH HAM**

DESSERT

CHOICE OF ICE CREAM CUP OR RED BERRY SOUP



DRINK

WATER WITH SYRUP

22€



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Desserts

LEMON ZEST CRÈME BRÛLÉE

11€ 

RED BERRY SOUP, VANILLA ICE CREAM

12€ ● 

YOGURT ICE CREAM WITH OLIVE OIL AND PRESERVED LEMON

10€ ●● 

LEMON AND OLIVE OIL TART, RED BERRY COULIS

12€ ●● 

VANILLA MILLE-FEUILLE, CUSTARD CREAM

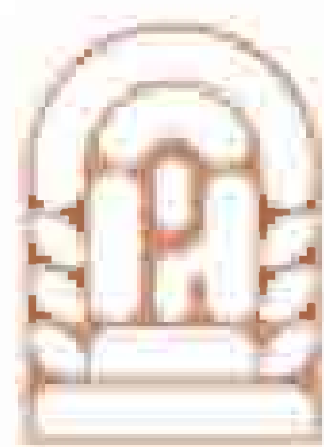
12€ ●● 

PASSION FRUIT CHEESECAKE, EXOTIC FRUIT COULIS

12€ 

CHOCOLATE, CARAMEL AND PEANUT ENTREMET, SALTED BUTTER CARAMEL COULIS

12€ 



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NET PRICES

WE WELCOME ANY QUESTIONS OUR CLIENTS MAY WISH TO ASK ABOUT THE INGREDIENTS IN OUR DISHES. PLEASE INFORM OUR HEAD WAITER OF ANY SPECIFIC DIETARY REQUIREMENTS OR ALLERGIES THAT WE SHOULD BE AWARE OF WHILE PREPARING YOUR DISHES.

DRINKS ARE NOT INCLUDED. TAP WATER IS AVAILABLE FREE OF CHARGE UPON REQUEST.

● = GLUTEN

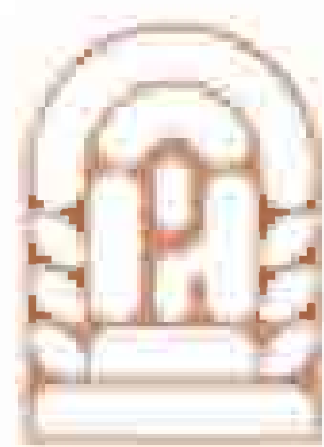
● = LACTOSE

● = PEANUTS AND/OR TREE NUTS

 VEGETARIAN

 VEGAN

ORIGINS OF THE MEATS:: POULTRY: FRANCE / BEEF: FRANCE / VEAL: FRANCE



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