STARTERS



Organic and seasonal vegetables Gaspacho, Coconut Ice cubes 16

Beef Carpaccio, soy, sesame and ginger dressing 21





Salmon Caesar Salad, hard-boiled egg, dried tomatoes, parmesan cheese, croutons 18

Di Buffalla Mozzarella, Heirloom tomatoes, grilled vegetables, basil 19





WOK



Organic Shrimps 'Phad Thai' style 32

Rice noodles, mushrooms, Chinese cabbage, organic seasonal vegetables, red onions, fresh cilantro, pineapple, sweet chili sauce





Rice noodles, mushrooms, Chinese cabbage, organic seasonal vegetables, red onions, fresh cilantro, pineapple, sweet chili sauce



GRILL

Sirloin steak, fleur de sel 37

Brown potatoes, balsamic onion, pepper sauce

Veal T-Bone 35

Seasonal and organic vegetables tian



TANDOOR



John Dory 39 Quinoa tabbouleh, carrot, orange, fennel, wakamé





PLANCHA

Half-Smoked Salmon burger * 29

Nigella sesame buns, tarama salata, mixed greens, fresh French fries

> Sword Fish, Espelette Pepper 33 Organic and seasonal vegetables carpaccio



VAPEUR













Cod Fish, Soy Leaf 31 Organic and seasonal crunchy vegetables salad



Naan en supplément 2

Cheese plate 13

Ricardo's Sweet Creations 12

Le gourmand, coffee or tea (3 pièces sucrées) 13



The « home made » dishes are developed in our kitchen and only with raw products All our dishes are « home made », with the expection of french fries

LES ASTUCES DU CHEF

Chef's selection's Low-fat dishes Gluten free dishes



Gluten free bread available upon request











