

STREET FOOD

A contrast between popular street food recipes from around the world and the finesse of the rarest and most exclusive ingredients. Japanese Kobe beef dishes are marked with a chrysanthemum 🌸.

CERTIFIED JAPANESE KOBE BEEF

MINI KOBE BEEF BURGERS	secret sauce. chimichurri sauce. truffle sauce. € 36 🌸
QUESADILLAS DE BUEY DE KOBE	Black Angus. manchego. jalapeños. € 22 🌸
DÖNER KOBE KEBAB	Black Angus. white sauce. homemade galettes. € 19 🌸
TACOS DE KOBE	candied onions. habaneros. wheat tortilla. € 29 🌸
ARTISANAL KOBE EMPANADAS	Black Angus. chimichurri sauce. € 19 🌸
KOBE TATAKI	Kobe ribeye. yuzu ponzu. € 37 🌸
KOBE CROMESQUIS	parmesan cream. grilled peppers sauce. € 18 🌸
JAMÓN DE BUEY DE KOBE	“Gran Reserva” without pork. worldwide exclusivity. € 54 🌸
PIZZETA AU JAMÓN DE KOBE	tomatoes. roquette. € 49 🌸
PEKING KOBE BEEF	Kobe ribeye. homemade crêpes. hoisin sauce. € 59 🌸

RAW

MILK-FED VEAL TARTARE	praline. tarragon. € 14
ANGUS BEEF TARTARE	secret sauce. € 17
BLACK ANGUS BEEF CARPACCIO	parmesan. € 24
JAMÓN “PATA NEGRA”	Bellota 5J. 100g. € 38
TUNA TAQUITOS	onions. mango. crispy corn tortillas. € 16
KING CRAB TAQUITOS	avocado. mango. crunchy galettes. € 24
SEABASS CEVICHE	habaneros. lime. coriander. € 18
OCTOPUS CEVICHE	candied tomatoes. taggiasca olives. € 19
TUNA TIRADITO	mango. yuzu ponzu. wasabi. € 17

SALADS

SPINACH	spinach. crispy bacon. mushrooms. € 12 / 16
KALE	kale. avocado. parmesan. lemon zests. € 22
QUINOA	quinoa. guacamole. King Crab. € 39
ARTICHOKES	raw and cooked. burrata di bufala. € 29 black truffle.

OUR GREAT MEAT

We use a unique process by double cooking the meat. It is first seared in our patented oven at an extremely high temperature. Once the crust is created around the muscle, we cook the meat in a second charcoal oven to give it this light smoky taste. After a resting period, which gives the meat tenderness, it is served in its Staub to maintain heat & aromas.

Kagoshima beef is the favorite of Michelin starred chefs.

**DISCOVERY OFFER*
JAPANESE KAGOSHIMA BEEF**
Age : 30 months Fed : cereal, dried forage & herbs
Ribeye 200g ~~€ 95~~ € 95

Young beef meat with a more fibrous texture, small in size & bred outdoors.

**RIOPLATENSE
ARGENTINIAN ANGUS BEEF**
Age : 18 to 20 months Fed : herb & grains
Baby filet 200g € 38
Filet 300g € 53
Ribeye 350g € 46

Considered by the connoisseurs as the world's highest quality meat in the world.

**CREEKSTONE FARMS
AMERICAN BLACK ANGUS BEEF**
Age : 20 to 22 months Fed : corn / 120 days
La Buona Tagliata 250g € 29
Bavette d’Aloyau 250g € 33
Exceptional skirt steak 250g € 34
Ribeye 350g € 59
Filet 300g € 68
Châteaubriand 700g for two par pers € 79
Côte de bœuf for two par pers € 87

Selection of the best Black Angus beef, bred with the same exigence as Kobe beef.

**RANGERS VALLEY
AUSTRALIAN « BLACK ONYX » BLACK ANGUS BEEF**
Age : 24 to 25 months Fed : cereal (wheat, barley...) / 300 days
Erminio's fillet 200g € 53
Filet 300g € 78
Ribeye 300g € 69

Young animal, with a very lightly colored meat.

**T-BOER & ZN
DUTCH MILK FED VEAL**
L'onglet 250g € 28
Filet, our specialty 300g € 39

Tender and soft meat, from free-range chickens.

CHICKEN
Origin : France Fed : grains
The whole baby chicken 500g € 25

Certified Kobe beef, the most exclusive and rarest appellation in the world.

**CERTIFIED JAPANESE
BLACK WAGYU KOBE BEEF** 🌸
White Label burger € 39
Classic ground beef. crispy Kobe. cheese. secret sauce.
Black Label Burger € 89
Pure Kobe ground beef. crispy Kobe. cheese. secret sauce.

MONACO • MEXICO • DUBAÏ • CANNES • MYKONOS • HONG KONG

PASTA & RISOTTO

RAVIOLINI	candied Kobe. Barbaresco sauce. Kobe crisps. 🌸 € 39
RISOTTO	Manchego. Jamón de Buey de Kobe. black truffle. 🌸 € 44

FISH

SEABASS	Barigoule artichokes. basil. € 39
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DELICIOUS SIDE DISHES

PURÉES	classic. € 8 gravy. Guérande salt. € 9 lemon zests. lime. € 9 mild jalapeños. € 9 habaneros pepper. spring onions. € 9 smokey barbecue. € 9 bacon. crispy garlic. € 10 walnuts. gorgonzola. € 11 truffle oil. € 14 white truffle cream. € 16 crispy Kobe beef. € 18 black truffle. € 24 caviar. € 29
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TEMPURAS	classic French fries. € 7 corn fries. € 8 onion rings. € 9 French fries. truffle. parmesan. rosemary. € 12
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VEGETABLES	roasted Jalapeños. € 8 steamed spinach. € 9 roasted seasonal veggies. € 12 seasonal mushrooms. € 24
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