

## ⇒ STREET FOOD ⇐

### DRY AGED BEEF PROSCIUTTO

- smoked beef ribeye ham, cured for 40 days 19

### KOBE BEEF JAMÒN

- raised in Japan and cured in Spain, worldwide exclusivity 54

### BELLOTA 5J

- “Pata Negra” ham, cured for 3 years, 100g 38

### AMAZING RILLETTES

- Kobe beef & goose fat pâté, enough for two 49

### QUESADILLAS

- 3 braised Wagyu beef quesadillas 16

### POMEGRANATE STICKY BEEF

- caramelized beef and fresh pomegranate 21

### EMPANADAS

- 2 Angus empanadas, peas, coriander, chimichurri sauce 16

### CRISPY RICE

- veal and tuna tartare, crispy rice, sesame cream 19

### CRUNCHY SPRING ROLLS

- 2 candied Black Angus beef spring rolls 17

### ICONIC TRUFFLE PIZZA

- roquette, Parmesan, truffle cream 16
- add beef prosciutto +8 • add Jamón de Kobe +33

### SIGNATURE MINI BURGERS

- 3 mini Kobe & Angus beef burgers, truffle, chimichurri, secret sauce 36

### KOREAN BAO BUNS

- 2 jasmine tea smoked Kobe beef bao buns 24

### KOBE GYOZA

- 3 Kobe beef gyoza, vinegary sauce, jalapeño 22

### TACOS

- 3 Angus beef tacos, wheat tortilla, Kobe butter, habanero 18

### SMOKED TACOS

- 3 Kobe beef ribeye mini tacos, smoked guacamole, habanero 29

### SHAWARMA

- 3 mini Kobe & Angus beef shawarma, wheat galette, tahini 21

### RIBEYE TATAKI

- Kobe beef, yuzu ponzu sauce 49

### TARTARE

- 2 veal & beef tartare 18

### SASHIMI CARPACCIO

- crunchy beef filet, mild wasabi cream 24

### LE TOSTADA DE THON

- 3 cruncy tuna tacos, habanero sauce 13

### HAMACHI CRUDO

- yellowtail sashimi, lemon soy sauce, black truffle 22

### AJI AMARILLO CEVICHE

- seabass ceviche, aji amarillo, pear 18

### TUNA

### TIRADITO

- mango, wasabi, yuzu ponzu, 19

# OUR GREAT MEAT

## ANGUS BEEF

### Rioplattente Argentinian, grass fed

#### GRILLED

- ribeye, 350g 47
- filet mignon, 200g 38
- center cut filet 300g 53
- Chateaubriand, 600g for two 99

#### WOK

- Paradise pepper filet, roasted aubergines 39
- lomo “salteado” filelt with Peruvian spices, kung pao pepper 39

## - PRIME BLACK ANGUS BEEF -

Creekstone Farms, Kansas.  
Corn fed for 150 days.

### LES PERSILLÉS 250G

- bistrot style bavette, braised shallots 33
  - exceptional skirt steak 34
- #### FILETS
- center cut filet, 300g 74
  - Chateaubriand, 600g for two 139

#### RIBS

- ribeye 350g 59
- bone-in côte de bœuf, 1200g for 2 158

## - MILK FED VEAL -

Produced by the Van Drie family.  
Netherlands.

- center cut filet, our favorite, 300g 39

## - WX WAGYU BEEF -

Rangers Valley, Australia.  
Grain fed for 350 days.

### PREMIUM TAGLIATAS

- with crunchy cabbage salad, crispy sesame 33
- with roquette, cherry tomatoes, Parmesan 33
- with roquette, fresh chimichurri 33

#### RESERVE CUTS

- WX filet mignon, 200g 85
- WX center cut filet, 300g 127
- WX Chateaubriand, 600g for two 249
- bone-in Wagyu rib for two 290

## CERTIFIED KOBE BEEF

Hyogo prefecture, Japan. Grain-fed for 900 days..

### TEPPANYAKI

Emperor's cut  
(200g minimum) 100g / 110

### BIG K™

double Kobe beef bacon cheeseburger 39  
truffle supp. +10

### LA KARBONARA DI KOBE

smoked beef carbonara,  
Kobe Karasumi 33

### I RAVIOLI FATTI A MANO

Kobe beef & truffle cream,  
smoked almonds, black truffle 39

## ⇒ NO BEEF ⇐

### KING CRAB & QUINOA SALAD

grapefruit, coconut 39

### ZESTY KALE SALAD

avocado, Parmesan, cherry tomatoes, lemon zests 22

### CLASSIC SPINACH SALAD

spinach salad, famous since 2005 18

### STEAMED SEABREAM

seabream filet, imperial soy sauce, ginger 29

### ROASTED CHILEAN SEABASS

buttered leeks 44

### BABY FRENCH FARM CHICKEN

whole baby chicken, raised in open air farming, 500g 25

## ⇒ SIDES ⇐

## - HOMEMADE POTATO CREAM -

- the classic plain mash 8
- gravy & Guérande salt 9
  - lemon & lime 9
- mild jalapeño pepper 9
- habanero pepper, spring onion 9
- chimichurri, fresh Argentinian herbs 10
  - smoked almonds 12
  - white truffle cream 16
  - black truffle 19
  - Alba white truffle 29
- crispy Kobe beef bacon 18
- Kobe beef Karasumi 19

## - NOS FRITES FRAÎCHES -

- hand cut, cooked in Kobe beef butter 12
- Parmesan & fresh black truffle fries 16
- Parmesan & Kobe beef Karasumi 17

## - TEMPURA -

- Onion rings, a side dish we love 9

## - LES LEGUMES -

- mild jalapeños 8
- steamed organic spinach 9
- seasonal vegetables 12
- corn & Parmesan cream 14
- sautéed mushrooms 24