
starters

MARINATED TOMATOES 13

variety of tomatoes, pickled onions , herbs, croutons,
capers, Kalamata olives

GREEN SALAD WITH PEAR 13

conserved pear, caramelized nuts, grapes, yogurt,
mustard and red vinegar dressing

ZUCCHINI BLOSSOMS 22

stuffed with crab and chicken, green pea purée, sesame foam

MARLIN TARTAR 14

nuts, cilantro, Aji Amarillo dressing, avocado oil, crispy wafer

OCTOPUS CONFIT 12

white wine jelly, carrot and Sichuan pepper cream

OXTAIL BROWNIE CONFIT 13

Sautee mushrooms, black garlic cream, crunchy bread,
cilantro sauce

vegan

GRILLED ASPARAGUS 18

hearts palm cream, herbs, confited mustard seed

LEEK CANNELLONI 19

zucchini and nuts purée, edible flowers

ARTICHOKE COCKTAIL 19

coconut foam, bread tuile

main dishes

ROASTED RED SNAPPER 32

braised artichoke Barigoule, carrot caviar, orange slices, zucchini and curry sauce

BAKED SEABASS 30

Baby potatoes, spinach, green pea, saffron fumet

TROPICAL CAZUELA 32

scallops, shrimps, mussels, local fish bouillabaisse, coconut milk, bean noodles and a touch of red and green curry

CHICKEN CURRY 23

chicken breast, coconut, peanuts, mango chutney and Jasmin rice

GRILLED BEEF TENDERLOIN 30

onions purée, potato terrine, asparagus, smoked demi-glace

GRILLED RACK OF LAMB 38

seed crust, sweet potato confit, bouchon romanesco, chard ravioli and a coffee bean sauce

vegan

STUFFED EDIBLE FLOWER 22

mushroom, mini carrot, vegetables chips, cilantro chimichurri

QUINOA CROQUETTES 20

sweet potato purée, mini vegetables, carrot foam

ARTICHOKE BARIGOULE 18

crunchy vegetables, fresh herbs, basil emulsion

The Chef reserves the right to change any item in the menu that is not freshly available.
