
starters

MEDITERRANEAN SALAD 14

tomatoes, feta cheese, arugula, pickled onions , herbs,
croutons, capers, Kalamata olives

GREEN SALAD WITH PEAR 14

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

FENNEL AND ARUGULA SALAD 16

Shaved parmesan cheese, olive oil and lime vinaigrette

ZUCCHINI BLOSSOMS 22

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

MARLIN TARTAR 15

nuts, cilantro, aji amarillo dressing, avocado oil, crispy wafer

PRESERVED OCTOPUS 13

white wine jelly, creamy watercress and
green pea mousseline

CONFIT BEEF TERRINE 14

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

vegan

GRILLED ASPARAGUS 18

hearts of palm cream, herbs, confited mustard seed

LEEK CANNELLONI 19

zucchini and nuts purée

ARTICHOKE COCKTAIL 19

coconut foam, bread tuile

main dishes

ROASTED RED SNAPPER 33

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

BAKED SEABASS 32

seed potatoes, spinach, green pea, saffron fumet

TROPICAL CAZUELA 34

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

PORCINI MUSHROOMS RISOTTO 28

Parmesan cheese and truffel oil

CHICKEN CURRY 25

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

SOUS VIDE SHORT RIB 40

truffled mashed potatoes, vegetables and demi glace sauce

GRILLED BEEF TENDERLOIN 32

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

GRILLED RACK OF LAMB 40

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