



### TO SHARE

Shaved, smoked aged beef (50 days) – 80g	12€
Sashimi of Wagyu / Ginger	18€
Pata Negra Bellota – 50g	16€
Aged Comté (24 months)	7€

### FIRST BITES

Eggs “Mimosa”	12€
Seared Foie Gras / Salad of baby beetroots	15€
Terrine “country style” / Home-made pickles	14€
Velouté of butternut / pork “noir de Bigorre” lard / Noisette	10€

### CARNIVORE

Veal Rump, in coffee butter	29€
Duck Breast	26€
Saddle of Lamb	26€

### Black Angus

Skirt steak, Black Angus	34€
Chuck steak, Black Angus	34€
Hanger steak, Black Angus	32€

<b>Croquavor</b> <i>Burger by Akrame</i>	20€
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*All our meats are served with one side of your choice plus a green salad*

### SIDES

Potato gratin
Dauphine potatoes
Mashed potatoes / Brown butter
Seasonal vegetables
Quinoa / yogurt Mint-coriander

*Extra side (5€)*

### GUILTY PLEASURES 8€

Crème brûlée / vanilla tonka bean
Flan / Lemon-thyme ice cream
Chocolate cream / Pomegranate / Crumble
Pavlova / passion fruit ice cream/ pistachio

### PREMIUM MEATS

Race depending on market

*We work closely with our producers to select the most exceptional produce sourced from around the world, for you to experience!*

Tomahawk - 1kg (2 pers.)	110€
Prime rib of beef – 500g	63€/pers
Ribeye, Black Angus – 350g	48€