



GRILL

“Dressing for dinner is like
taking off the day’s worries
and slipping into a relaxed and
celebratory evening mood.”

Prince Alfonso von Hohenlohe

Please ask for our daily Wellness menu,
serving fresh and seasonal dishes.

2 course menu 55 € / 3 course menu 60 €

GF Gluten Free | H Healthy | V Ovo-lacto-vegetarian

We have all the necessary information regarding allergens available upon request.

All our fish comes from sustainable fishing.

Prices in EUROS · Cover Charge, € 5

All prices are inclusive of VAT

COLD STARTERS

Marinated Scallop Carpaccio
Mango, Hawaiian Salt and Dry Tomato
● 22

Homemade Smoked Norwegian Salmon
Rocket salad, Apple and Radish
29

Spicy Diced Tuna
Sesame Oil, Lime Keffir, Sisho Leaves and Avocado
● 30

Foie-Gras Terrine
Cinnamon, Pink Pepper and Quince Emulsion
GF ● 39

Lobster and Smoked Salmon Salad
Trout Roe and Sprouts
GF ● 46

Caviar Oscietre 50gr
Blinis and Sour Cream
185

WARM STARTERS

Consomme Escofier
Sour Crema and Brandy 1866
GF 18

Warm Cream with Shrimp
Corn, Cauliflower and Mole
GF 18

Light Cream of Lobster
Sea Urchins Royale and Cous-Cous
21

Homemade Pumpkin Ravioli
Braised Oxtail and Artichoke Chips
● 24

Sautéed Artichokes with Sherry
Garlic Wild Chanterelles Mushroom and Iberian Ham
● 25

Cheese Soufflé with Parmesan Cream
(20 Minutes)
27

Homemade Pasta
Mushrooms and Black Truffle
29

Lobster and Asparagus Risotto
Nantua Sauce and Crispy Cuttlefish
● 55

Kobe Sashimi on Toast
Caviar Oscietre and Boletus Edulis
65

MAINS

Salmon Mi-Cuit
*Jerusalem Artichokes, Snow Peas, Sesame Seeds
and Mandarin Emulsion*
● GF 29

Cod Fillet
*Black Garlic Pil-Pil, Spicy Tomato
and Mushrooms Parmentier*
● GF 48

Grilled Wild Sea Bass
*Creamy Potatoes, Sun-dried Tomato,
Kalamata and Asparagus*
GF 50

Roasted Turbot
Dill, Vegetables and Sautéed Potatoes
● GF 50

Sole Roll
*Crispy Prawns, Grilled Zucchini
and Cardinal Sauce*
● GF 52

Slow Cooked Crayfish
Bulgur and Roasted Vegetables
● GF 62

MAINS

Suckling Boneless Lamb Shoulder
Truffled Purée and Sautéed Black Mushrooms
● GF 45

Beef Tenderloin with Morel Sauce
Truffled Fettuccini and Baby Vegetables
46

Aged Beef Tataki
*Roasted Pumpkin with Cardamom
and Porto Sauce*
43

Sautéed Foie-Gras
*Chestnut Purée with Vanilla
and Seasonal Fruit Emulsion*
GF 39

FROM THE GRILL

Châteaubriand
Béarnaise Sauce
GF 55

Grilled Frisona Tomahawk
50 Dry-Aged Min 2 Pers.
GF 129/ Kg.

Simmental Beef Supreme
served on Marrow Bone
GF 55

Nebraska Black Angus T-Bone Steak
Min. 2 Pers.
GF 180

Retinta Beef Tournedo
GF 49

Simmental Sirloin with Bone Roque Style
45 Dry-Aged
GF 43

Longhorn Cowboy Beef Steak
Min. 2 Pers.
GF 136

Avila Cutlet
GF 46

Lamb Cutlets
GF 44

Char-Grilled Boneless Chicken
GF 30

GARNISHING

Potato Gratin
V 9

Sautéed Baby Potatoes
Fresh Herbs
V 9

Stir-Fried Wild Rice
Raisins and Pine Nuts
V V 9

Basmati Rice
Carrot and Coconut Milk
V V 9

Sautéed Quinoa
Sun-Dried Tomato and Fresh Spinach
V V 9

Mexican Potatoes
V 10

Grilled Vegetables
V V 14

Steamed Vegetables
V V 14

Creamed Spinach
V 14

