

## Appetizers

- Green salad**, baby gem, endive, granny smith apples, candied walnuts & dill with apple honey vinaigrette
- Fish Tartare**, fermented chillies, preserved lemon & coriander on eggplant carpaccio
- Iron-Rich Salad**, fresh sprouts and herbs, almonds & sun dried cranberries, crispy tortilla with a pomegranate vinaigrette
- Citrus Sashimi Salmon**, orange yuzu vinaigrette, pomelo salad, grapefruit, mandarin & chives salad with blood orange coulis
- Beef tartare**, shallot, parsley, mustard, pickled mushroom & quail egg with roasted bone marrow
- Antipasti**, roasted seasonal vegetables, truffle & honey vinaigrette
- Roasted Bone Marrow**, almonds, brazil nuts, fresh herbs salsa, garlic, cabernet sauce & toasted spelt bread
- Tomatoes All Shapes & Colors**, pickled shallot, pickled lemon, syrian olives & hallah croutons
- Tunisian "Burik"**, mushrooms, Turkish spinach fried egg & a truffle aioli
- Duck In A Blanket**, Teriyaki, cucumber & coriander salad with a ginger vinaigrette
- Grilled Goose Liver**, roasted cabbage with wild "zaatar" & white wine chimichurri
- Grouper Shawarma**, "Al Arz" tahini, spicy tomato salad, herbs & lime

## Main course

- 46 Catch Of The Day**, roasted peppers, chickpeas, cherry tomatoes, "arisa" Kale & grilled lemon **132**
- 72 Organic Chicken**, pumpkin cream, roasted zucchini, burnt spring onion, candied pecan & aromatic rice powder **94**
- 48 Charcoal-Grilled Entrecote**, home fries, tomato & onion grilled with Madagascar oil **160**
- 72 Oyster Bar**, ginger, garlic, green vegetables, king mushroom & tofu, with Thai mushroom sauce **170**
- 68 Lamb Chops**, Grain cassoulet, artichoke confit, apricot chutney, arugula coulis & lamb demi-glass **186**
- 52 Beef Burger On a Brioche Bun**, lettuce, tomatoes, onion & fries **86/104**
- 70 Seared Salmon** in a citrus marinade served on a bed of seasonal vegetables **130**
- 54 Roasted Goose Breast** cooked & seared sous-vide, asparagus, spring onion, bok choy, maple caramel sauce & valrhona chocolate snow **134**
- 68 Mediterranean Gnocchi**, eggplant caviar tomatoes confit, mushroom & Turkish spinach **92**
- 72 Beef Fillet Rossini**, grilled goose liver, Jerusalem artichoke cream, glazed shallot & seasonal carrot with beef truffle demi galce **212**
- 86 Mushroom Risotto**, mix of mushrooms, asparagus, truffle paste, mushroom stock & truffle oil **98**
- 74**