



À LA CARTE

STARTERS

Caesar Salad Heart of romaine lettuce, poultry pieces, Parmigiano Reggiano chips, Ceasar sauce, croutons	18. 00
Icelandic SNØ Salmon Marinated in Dill Horseradish cream and blinis	21. 00
Sicily Prawns Carpaccio Prawns ceviche marinated in lime, salad greens, fresh coriander	28. 00
Plate of Italian Cold Cuts Parma ham 18 months, mortadella, salami	19. 80

PASTA AND RISOTTO

Fresh Pasta with Cuttlefish Fettucini cooked with cuttlefish flavored with garlic and lemon	23. 50
Wild Gambas Carnaroli Risotto Risotto fluffy, fry herbs, tomato butter with xérès vinegar	30. 00

FISH

Fisherman's BasketFillets cooked a la plancha, seasonnal vegetables, virgin olive oil

Sea Bass Fillet One side Cooked

33.90

Artichoke, corked potatoes au gratin with Parmigiano Reggiano, quatre quart sauce

SNØ Icelandic Roasted Salmon

26.50

Mashed potatoes, vegetables, pistou juice

MEATS * Beef and Veal from France

Breaded Veal Cutlet* Carnaroli risotto and Parmigiano Reggiano	29. 50
Iberian Pluma "Bellota" Aiguillettes of the famous Iberian pork tenderloin Piperade, Mashed potatoes	29. 80
« Cut into the Fillet » Tataki Sesame Beef* Stir fry vegetables, thaï sauce	35. 00
« Flower Beef » Beef Filet* Roasted in the Sautoir Stir fry Vegetables, thaï sauce	35. 00