

SMALL PLATES

WE SUGGEST 2 TO 3 DISHES PER PERSON

Chestnut velouté	8	Vitello tonnato*	14	Culatello, San Daniele & Bresaola charcuterie	18	Artichoke & spinach ravioli	14
Eggplant caviar	8	Octopus salad, coco beans & confit sweet bell peppers	12	Focaccia di Recco	12	Artisanal linguine & clams*	16
Provençal caponata, capers & pine nuts	10	Marinated seabream, citrus*	14	Cured ham tigelle	8	Sage/parmesan cheese potato gnocchi	12
Mozzarella di bufala & tomato	12	Striped bass carpaccio*	14	Tomato & basil tigelle	8	Paccheri pasta, ox cheek, daube-style sauce	16
Rivea salad	16	Prawn & calamari crostino*	14	Tomato-mozzarella pizzezza	12	Seasonal mushroom risotto	12
Niçoise stuffed baby vegetables	16	Roasted panisse	6	San Daniele cured ham & arugula pizzezza	12	Cookpot of farmer's vegetables 	16
		Crispy socca	6				

ON THE GRILL

Angus New York strip	10oz* / 42
Angus filet mignon	7oz* / 44
Pepper-cruste bison tenderloin	7oz* / 48
Angus bone-in ribeye	18oz* / 56

SAUCES

- Black peppercorn
- Béarnaise
- Bordelaise
- Beef & olive

MAIN COURSES

Seared cod & zucchini*	38	Crusted chicken breast, lemon confit, Rivea potatoes*	34
Lobster & purple artichokes*	52	Roasted duck breast, turnips, bigarade sauce*	38
John Dory baked like on the Riviera*	42	Rack of Colorado lamb, seasonal vegetables, herb pesto*	48
Line caught striped bass, minestrone reduction*	44		

SIDES

Mashed potatoes	8	Creamy polenta	8
Tiny spelt & vegetables cooked in a cocotte	10	Sautéed broccoli	8

DESSERTS

Tiramisù	10
Limoncello baba	12
Cappuccino cup	12
Citrus tian	10
Chocolate tart	12
Our traditionnal zuccotto <small>SERVES 3-4</small>	28
Homemade ice cream and sorbet	8