



SNACKS

BAGUETTE... served with cultured butter	12
POTATO DONUT: Sea urchin, salmon roe add N25 Caviar	10 17
OYSTERS: Smokey Bay oysters with black pepper mignonette add N25 Caviar	10 36 FOR 6PCS
PISSALADIERE TART, Caramelised Onion, Anchovies, Olives	20
SAUCISSON SEC, Cornichons	18

ENTREES

CAVIAR SERVICE :	
N25 Kaluga Hybrid Premium	30g/300
N25 Oscietra	30g/270
served with buckwheat blinis, crème fraîche and chives	

COLD	SALADE NIÇOISE: Tuna sashimi, confit tomatoes & olive tapenade	33
	PORK AND FOIE GRAS PATE EN CROUTE with whole seed mustard	30
	BEEF TARTARE served with pomme gaufrette	30
	DUCK LIVER PARFAIT, Choux Pastry, Echalotte, Madeira wine	26
	BEETROOT: Smoked Yoghurt, Jerusalem Artichoke, Dill	28

HOT	ESCARGOTS served in butter, garlic & herbs with bread	34
	GRUYERE CHEESE SOUFFLÉ	32
	CHOU FARCI: Stuffed cabbage with duck farce & foie gras	40
	CLAMS À LA PROVENCALE: Saffron sauce, grilled fennel served with bread	42

MAINS

TROUT... served with peas puree, 52	STEAK FRITES...300gm Scotch Filet 67
roasted almond sauce	Served with fries
SIGNATURE GRUYERE BURGER... 34	RIBEYE....1.3Kg Icon Wagyu M+4 220
Mayura wagyu pattie served with fries	Veal Jus, Confit Garlic, Bearnaise
RATATOUILLE TART... Zucchini, 38	T-BONE....1.2Kg Mayura M+4 260
eggplant and tomato coulis	Veal Jus, Confit Garlic, Bearnaise

FROM THE GRILL

SIDES

FRIES	15
BUTTERED GREEN VEGETABLES	18
MESCLUN SALAD...Walnuts dressing	16

DESSERTS ET FROMAGES

CHOCOLATE BAR : Milk Chocolate Mousse, Strawberries compote, Hazelnut biscuit	26
CRÈME BRULÉE	24
PROFITEROLES : Choux pastry, Vanilla ice cream, 66% dark chocolate sauce	30
CHEESE PLATE... Served with bread	34 (3) 45 (4)

Cremeux Argental	Cow Milk FR	Monforte	Cow & Sheep SA
St Maure	Goat Milk FR	Mont Priscilla	Cow Milk SA
Bleu Auvergne	Cow Milk FR		