

MENU

APERITIFS

Homemade salted and spiced almonds, marinated olives	16\$
Assorted charcuterie and cheeses, dried fruits and fresh grapes	38\$
Sweet and sour marinated pork skewers, sweet pepper ketchup and green onion (2)	21\$
Homemade smoked salmon rillettes with herbs and preserved lemon, baguette toasts	22\$
Ajoblanco, poppy seeds, fresh grapes and pizza bread	20\$
Fresh fries, regular or spicy mayonnaise	10\$/14\$
Pizza bread, olive oil and rosemary	9\$

SALADS

Sicilian salad Raw fennel, orange supremes, Kalamata olives, parsley, red onion and watercress	22\$/ 34\$
Caesar salad Traditional style: golden croutons, romaine hearts, Parmesan, anchovies, fried capers and bacon lardons ** Boquerones anchovy supplement \$2 each	22\$/ 34\$
Heirloom tomatoes and burrata Kalamata olives, homemade basil pesto and Parmesan crumble	36\$
Niçoise salad Bluefin tuna tataki, anchovies, hard-boiled egg, green beans, radishes, cucumber, baby potatoes, red onion, olives, lemon and mustard vinaigrette	26\$/ 38\$
Landaise salad Smoked duck breast and confit duck gizzards from Lac-Brome, mixed greens and arugula, golden croutons, cherry tomatoes, honey mustard vinaigrette	26\$/ 38\$

PIZZA

Margherita Tomato sauce, fior di latte mozzarella, fresh basil	24\$
Mistral Tomato sauce, prosciutto, arugula, goat cheese, Parmesan, Kalamata olives and maple syrup	28\$
Brome Fior di latte, smoked duck breast, cherry tomatoes, onion compote, mustard and arugula	29\$
Fromagissima Fior di latte, scarmoza, gorgonzola, and parmesan	27\$
Funghie Folie Fricassée of gourmet mushrooms with garlic and fresh herbs, black garlic sour cream, Pedro Ximénez vinegar and fior di latte	29\$
Extras pizza	
Gluten-free dough	6\$
Burratina	15\$
Fior di latte/parmesan/ goat cheese	6\$
Prosciutto/ Smoked salmon	8\$
Gourmet mushrooms	8\$
Smoked duck breast	8\$

STARTERS

* Available as from 5:00 PM *

Andalusian gazpacho Oregano and breadsticks	17\$
Rose veal Grilled eggplant, Kalamata olives, Parmesan, caper and tapenade vinaigrette, arugula sprouts	29\$
Bluefin tuna tataki Guacamole, jalapeño, cilantro, sesame and raspberry	26\$

MAINS

* Available as from 5:00 PM *

Grilled Angus Gold beef tenderloin Pepper sauce or chimichurri, fresh fries and mixed greens	MP
Veal sweetbreads roasted in salted butter, lemon brown butter Mashed potatoes, bacon powder and arugula	58\$
Risotto with herb pistou and green vegetables Fresh Parmesan, pine nuts	32\$
Jolivent lobster Roll Tangy mayonnaise, fresh radishes, celery pickles and fresh fries	52\$
Braised pork tacos with homemade BBQ sauce (3) Salsa verde, cilantro and mixed greens	35\$
Grilled sea bream filet (skin-side only), sauce vierge with tomatoes, lime, Kalamata olives and green onion Sautéed seasonal vegetables	MP
Grilled octopus, eggplant caviar, fresh pomegranate and labneh Molasses, mustard and dill vinaigrette	48\$
Tomahawk beef rib steak aged AA 1.3 kg (to share for 2 people) Fresh fries, mixed greens Pepper sauce and chimichurri	170\$ F(+70\$)
Additional side dish per person	+20\$

DESSERTS

Homemade tiramisu with red berries	14\$
100% chocolate: creamy, crumble, and ice cream	14\$
Ice creams and sorbets selection may vary Vanilla Chantilly and toasted almonds (3 scoops)	15\$

Season 2026
Restaurant 11h30-14h
17h-21h
Bar 11h30-21h

