

PRE DRINKS

NV Champagne Olivier Père et Fils Brut Orgine
195 / 995

NV Pasqua Treviso Prosecco
135 / 740

French 75
Champagne, gin & lemon
185

Spicy margarita
Tequila, ciane, lime & jalapeños
185

Negroni
Gin, campari & vermouth
185

Porn-star
Vodka, passionfruit, lemon & prosecco
185

CANAPÉES

Bricolhe
Pata negra, caviar & parmesan cream
115/pc

Vendace roe tartlette
Lemon & chives
95/pc

Foie gras & tomato
Brioche, rucola & spanish almonds
95/pc

Aged cheese truffles
Rye crouton, grilled peppers & truffle
65/pc

SNACKS

Oyster naturell
35/pc

Oyster sweet & sour
Nuoc cham dressing
45/pc

Banderillas
Pickles & olives
45

Ham & melon
Charentais-melon, noir de bigorre & espelette pepper
65

Bacon dates
Medjool dates & pancetta
55

Gougère
Vacca rosa parmesan & poppy seeds
45

PIZZAS 6 Slices

Margherita
Fior de latte, San Marzano tomatoes & chili oil
175

Chèvre
Sainte-Mauree de touraine, lavender-honey,
pistachio, N'duja & timut pepper
275

Funghi
Fior di latte, portabello, black cabbage, garlic, chili & pata negra XO sauce
375

Truffle
Fior de latte, truffle, silver onion, mushroom & parsley
265



MENU DE POISSON

Crab toast
Roe, radish, frissé salad, horseradish & brioche

Baked char "escabeche"
Jalapeño, lemon, parsley, acidified tomatoes & sour cream

Villa Dagmar Gelato
Seasonal flavor

785 pp

Wine Pairing
695 pp

Sommelier Wine Pairing
995 pp

MENU VÉGÉTARIEN

Stracciatella Caprese
Beef tomatoes, green harissa, pine nuts, rucola & basil

Risotto di zucca
Butternut squash, goat cheese fritters, thyme,
broad beans & sage

"Apple cake"
Vanilla, crumble & apple compote

675 pp

Wine Pairing
695 pp

Sommelier Wine Pairing
995 pp

MENU DE VIANDE

Arrancini Rosso
Roasted tomatoes, taleggio, garlic, bell pepper dip,
parmesan & pata negra

Flap steak "rossini"
Figs, duck liver, mangold salad, garlic confit,
chimichurri & fried potatoes

"Black forest"
Chocolate, cherries & ganache

765 pp

Wine Pairing
695 pp

Sommelier Wine Pairing
995 pp