

RAW BAR	
OYSTERS GEAY SPEZIAL N° 1 Yuzu-tamari-decoction, baked ginger Or pure with lemon	piece 4,5
FJORD TROUT SASHIMI Tomato, ligurian olives, capers, kataifi	17
SCALLOP SASHIMI Brown butter, panko, dried miso, cress	19

STARTERS	
TRUFFLED CAULIFLOWER-CREAM-SOUP With roasted scallop	10 14
CEASAR CHICKEN DUMPLING SALAD Olive, tomato, lime, parmesan	14
BURRATINA Pumpkin, seeds, apricot, chutney, oil	15
BAKED PRAWN GYOZA Teriyaki, shiitake, yellow radish	15
CRISPY CALAMARETTI Tempura, spicy cornflakes, lemon, black aioli	16
CEVICHE OF YELLOW FIN TUNA Coconut milk, mango, spring onion, coriander	19
CARAMALIZED DUCK LIVER Quince, ice cream, brioche	21

ENTRÉES	
SPAGHETTI HAND MADE Truffle, parmesan	daily price
GNOCCHI – HAND MADE & ROASTED mushrooms, Pecorino Antico	14/19
TAGLIOLINI & ARGENTINIAN WILD PRAWNS Crustacean-lemon-grass-decoction, basil	18/28

BOUILLABAISSE	
STRAINED FISH SOUP Parmesan, rouille, croûtons	15
SMALL BOUILLABAISSE Cod, Prawns, pulpo, scallops, parmesan, rouille, croûtons	19
BOUILLABAISSE Cod, Prawns, pulpo, scallops, parmesan, rouille, croûtons	32
„ LA ROYALE“ BOULLABAISSE ½ lobster, cod, Prawns, pulpo, scallops, parmesan, rouille, croûtons	56

VEGAN	
TRUFFLED CAULIFLOWER-CREAM-SOUP	10
AUTUMN VEGAN ROLL – INSIDE OUT – 8 pieces Olive, pumpkin, seeds, chutney	13
PUMPKIN SALAD Pumpkin, seeds, apricot, chutney, oil	13
SWEET POTATO GYOZA Pumpkin puree, cauliflower, chili, garlic, panko	17,5

MAINS	
Including one side and one sauce	
NORTH SEA SEA SOLE / nut butter	daily price
CANADIAN LOBSTER half / whole	30/55
SEA BASS BAKED / herbs	25
YELLOW FIN TUNA STEAK RARE / sesame	28
PULPO ROASTED	29
LANGOUSTINE GRATINATED / assam pepper	32
ARGENTINIAN WILD KING PRAWNS 3 pcs.	24
BRAISED OX CHEEKS – 24h at 65° -	26
SADDLE OF NEW ZEALAND VENISON Spice crust, fourme d'ambert jus, roast apple flavor, red cabbage cream	34

SIDES	
ROMAINE LETTUCE Olives, tomatoes, roasted bread	4
CAULIFLOWER Chili, garlic, panko	5
BLACK SALSIFY Cream & chips, hazel nut	5
PUMPKIN-BUTTER-PUREE Caramelized seeds, styrian oil	6
CRISPY POTATO DUNPLINGS Roasted pancetta	6
RED CABBAGE Spiced-apple-butter-cream, roasted walnuts	6
GREEN ASPARAGUS Smoked buffalo mozzarella, olives	7
BLACK AUTUMN TRUFFLE AS AN UPGRADE	6

SAUCES	
VEAL JUS	3
AIOLI OF BLACK GARLIC	3
BEURRE BLANC	3
CRUSTACEAN-LEMON-GRASS-DECOCTION	3,5
MISO HOLLANDAISE	3,5
SAUCE ROUILLE	3,5