

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

BOUILLABAISSSE	
STRAINED FISH SOUP Parmesan, rouille, croûtons	15
SMALL BOUILLABAISSSE Cod, Prawns, pulpo, scallops, parmesan, rouille, croûtons	19
BOUILLABAISSSE Cod, Prawns, pulpo, scallops, parmesan, rouille, croûtons	32
„ LA ROYALE“ BOULLABAISSSE 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
TWO KINDS OF MIÉRAL DUCK Roast apple flavor, red cabbage cream	32

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

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## SUSHI

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### INSIDE OUT - 8 pieces

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**AUTUMN VEGGI ROLL** 13

Olive, pumpkin, seeds, chutney, burrata

**CRISPY MANGO DUCK ROLL** 15

Confit de canard, chicken skin, mango, nut butter, hoi sin

**YELLOW FIN TUNA TERIYAKI ROLL** 16

Tuna, teriyaki, coriander, yuzu, spicy tuna tartare, black sesame

**FLAMED BEEF TATAKI ROLL** 16

Flamed beef, green asparagus, miso, panko

**FJORD TROUT PRAWN TEMPURA ROLL** 17

Fjord trout, prawn tempura, avocado, pickled cucumbers

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### NIGIRI - 4 pieces

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**HOTATE ABURI NIGIRI** 20

Duck liver, flamed scallops, ponzu-truffle-decoction



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ALL PRICES IN EURO INCLUDING 19% VAT.  
EC-CARD - VISA - MASTERCARD - AMEX - WELCOME  
ASK OUR STAFF FOR A LIST OF ALLERGIE

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## DESSERT MENU

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## DIGESTIF

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FONSECA LATE BOTTLED Vintage Port 5 cl.	5
FONSECA 10 Years Old Rich Tawny Port 5 cl.	8
FONSECA 20 Years Old Rich Tawny Port 5 cl.	13
ETTER Vieille Kirsch 2 cl.	7
ETTER Vieille Quitte 2 cl.	7
ETTER Vieille Orange 2 cl.	7
ETTER Vieille Pomme Royal 2 cl.	7
ETTER Vieille Poire Williams 2 cl.	7
ETTER Weihnachtspflümli 5 cl.	8,5
DON PAPA 4 cl.	9
RON ZACAPA SOLERA 23 4 cl.	13,5

Please find more in our wine list

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## DESSERT & CHEESE

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CHOCOLAT BONHEUR Variation of ripe mango, Thai basil	11
LEMON CRUMBLE Lemon Cream, sablé, meringue, pistachio	9
CHEESECAKE pineapple, coconut, Batida de Coco, lemon grass, crunch	9
VARIATION OF SHERBET Three daily changing varieties	8
COMTÉ OF AFFINEUR XAVIER DAVID Moutarde Violette, pear-port-wine-sherbet, roasted walnuts	14