

TO BEGIN

PIZZA BREAD • 12€

Plain - Cheese - Garlic - Tomato and Chilli

KALAMATA OLIVES P.D.O • 8€

HUMMUS AND BREADSTICKS • 12€

HOMEMADE GUACAMOLE AND NACHOS • 13€

EDAMAME • 10€

IMPERIAL OSCIETRA CAVIAR 50Gr • 180€

Blinis and condiments

BELLOTA HAM • 32€

STARTERS

FALAFEL • 23€

Beetroot Tzatziki

BURGUNDY SNAILS • 23€

Garlic butter and fresh herbs

SEARED WILD SCALLOPS • 33€

Green garlic and Chive Beurre blanc Sauce

SHRIMP DIABLO • 24€

Shellfish creamy sauce and Chilli

BUTTERFISH CEVICHE • 23€

Coconut milk, Lime, Chilli and Coriander

MIX OF HOMEMADE CROQUETTES • 24€

North Sea Shrimps and Parmesan cheese

DUCK FOIE GRAS “AU TORCHON” • 24€

Brioche bread and seasonal fruit Chutney

BEEF CARPACCIO • 22€

Chlorophyll emulsion, Arugula and Parmesan cheese

VIETNAMESE SPRING ROLLS • 21€

Rice paper, Pork meat and Veggies, served like in Vietnam

“MOSCOVITE” POTATOES 10g • 49€ 20g • 65€

With Oscietra Caviar and sour Cream

THAI-STYLE MUSSELS • 24€

Coconut Milk, Ginger and Lemongrass

SALADS

WARM GOAT CHEESE SALAD • 23€

Mesclun, seasonal fruits, Pecan Nuts and Balsamic

GREEK SALAD • 22€

Kalamata Olives, Tomato, Feta cheese and Watermelon

BURRATA SALAD • 24€

Organic Tomatoes and virgin Olive oil

THAÏ GRAPEFRUIT SALAD • 21€

Mint, Coriander, Grilled Coconut and Shallot

KING CRAB SALAD • 36€

Romaine Lettuce, Orange, Lime, Shallot, Celery, Cocktail sauce

MAINS

GRILLED SEABASS • 36€

Beurre Blanc Sauce and Belgian Fries

“STEAMED SEABASS” THAÏ STYLE • 38€

Lime, Chilli, Garlic, Lemongrass, Celery, Coriander and Baby Potatoes

BABY SOLE “MEUNIÈRE” • 34€

Robuchon style Mashed potatoes and Side salad

KING CRAB LEG • 86€

Creamy Spinach and Mashed potatoes

L'AMÉRICAN “ZOZOÏ” • 32€

Beef Tenderloin steak Tartare, Brussels classic recipe

BLACK-JACK IRISH ANGUS TENDERLOIN • 43€

Served in a creamy black pepper and Jack Daniel's sauce

IRISH ANGUS TENDERLOIN • 42€

Belgian fries and Sauce of your choice

GALICIAN BEEF ENTRECÔTE • 40€

Belgian fries and Sauce of your choice

TAGLIATA DI MANZO • 33€

Galician beef fillet, Arugula, Parmesan, Balsamic cream and Belgian Fries

IBERICO PORK RIBS • 30€

Cooked Low temperature and Belgian Fries

PANANG RED PRAWNS CURRY • 34€

Jasmin Rice and veggies

PANANG RED CHICKEN CURRY • 31€

Jasmin Rice and veggies

MUSSELS • 35€

Marinière « natural »

White wine and cream

Curry

Garlic

PASTAS

SPAGHETTI BURRATA • 24€

Tomato Sauce and Fresh Basil

PACCHERI AL RAGU • 29€

Tomato Coulis, Fennel, Minced Beef Extra Burrata • +6€

PACCHERI KING CRABE • 38€

Creamy Lobster sauce and Veggies

SPAGHETTI CAVIAR 10g • 59€ 20g • 75€

Cream, Onions, Parmesan

PIZZAS

MARGHERITA • 18€

Tomato, Mozzarella, fresh Basil

PROSCIUTTO & FUNGHI • 24€

Tomato, Mozzarella, Mushroom, Ham

TONNO • 26€

Tomato, Mozzarella, Tuna, Black Olives

CAPRICCIOSA • 26€

Tomato, Mozzarella, Cappers, Mushrooms, Ham, Artichoke

BURRATA & PROSCIUTTO PARMA • 28€

Tomato, Burrata, Pesto, Arugula, Parma Ham

PILPIL • 29€

Tomato, Mozzarella cheese, Prawns, Garlic, Pimenton de la Vera and Parsley

VEGETARIAN • 23€

Tomato, mixed Vegetables, Mozzarella, Parmesan

DIAVOLA • 26€

Tomato, Mozzarella, Chorizo

NDUJA CALABRESE • 26€ **SPICY**

Tomato, Mozzarella, Nduja and fresh Basil

BEARNAISE • 38€

Irish Angus meatballs, Bearnaise Sauce, Padron Pepper Onions and cherry Tomatoes

TRUFFLE • 42€

Mozzarella, truffle and Chives

EXTRAS

BÉARNAISE • 7€ BLUE CHEESE • 7€

PEPPERCORN • 6€ MUSHROOM • 6€

FRESH HERBS BUTTER • 6€

BELGIAN FRIES • 8€

ROBUCHON MASHED POTATOES • 9€

JAZMIN RICE • 6€ CREAMY SPINACH • 9€

VEGETABLES (Bimi, Asparagus, Carrots, Tomato) • 11€

SIDE SALAD • 8€

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ENGLISH