

APPETIZERS

FRESH OYSTERS (FRANCE)

€ 4,00 / P.PC.

MOTTRA STERLET CAVIAR

TOASTED BRIOCHE, QUAIL EGGS, CRÈME FRAÎCHE

€ 60,00

FRESH SALAD GREENS, SAUTÉED WILD MUSHROOMS,

FIG, FRESH VEGETABLES, BLANCHED EGG,

AGED PARMESAN CHEESE

€ 13,00

WILD SCOTTISH SCALLOPS,

COLONNATA LARDO, FIGS, PARSNIP CREAM,

PASSION FRUIT SAUCE

€ 16,00

FLAMED DUCK FOIE GRAS,

GRATIN OF WHITE ASPARAGUS,

ASPARAGUS TRUFFLE PUREE, BLACK TRUFFLE

€ 18,00

SCOTCH ABERDEENSHIRE BEEF TARTARE,

PARMESAN CREAM, TRUFFLE MAYONNAISE,

PICKLED PEARL ONIONS, CORNICHONS

€ 17,00

SAUTÉED VEAL SWEETBREADS, WHITE ASPARAGUS,

SAUTÉED MORELS, ASPARAGUS CREAM,

PORT WINE SAUCE, MOREL FOAM

€ 17,00

BURRATA DI BUFALA (APUGLIA, ITALY),

SNOW PEAS VELOUTÉ, PEPPERMINT, BASIL,

TAHITI VANILLA OIL

€ 15,00

SEAFOOD CEVICHE – DUSKY GROUPER, TIGER SHRIMP,

SCOTTISH SEA SCALLOP, SQUID, OCTOPUS,

AVOCADO, CORIANDER, PEPPERMINT, CHILI, ENDIVE

€ 16,00

MAIN COURSES

LE PETIT-NICE - BOUILLABAISSE ROYAL
TURBOT, RED MULLET, MONKFISH,
DUSKY GROUPER, SAFFRON POTATO,
ENRICHED CONSOMMÉ, TAGGIASCIA OLIVE TAPENADE
€ 24,00

DUSKY GROUPER, PAK COI, CHILI,
COLORFUL CARROTS, ONION JUS, PORCINI FOAM
€ 24,00

TURBOT, BABY ZUCCHINI, TOMATO CONFIT,
TOMATO WATER, ZUCCHINI FLOWER
€ 28,00

PORCINI PISTACHIO RAVIOLI, WHITE ASPARAGUS,
SAUTÉED MORELS, ROASTED PISTACHIO,
PORCINI PORT WINE SAUCE
€ 24,00

MAGRET DUCK BREAST ROSSINI, DUCK FOIE GRAS,
SAUTÉED PORCINI, PORT WINE SAUCE
€ 27,00

AUSTRALIAN WAGYU BEEF BAVETTE STEAK,
WHITE ASPARAGUS, LOBSTER BÉARNAISE SAUCE
€ 30,00

WILD WELSH LAMB RACK, PARSNIP CREAM,
COLOURFUL CARROTS, MADEIRA
€ 30,00

AGED STEAK WITH SEASONAL ACCOMPANIMENTS
(PLEASE INQUIRE YOUR WAITER
ABOUT THE CURRENT OFFER)

DESSERTS

MONS CHEESE SELECTION
€ 12,00

SICILIAN BLOOD-ORANGE TUNNEL CAKE,
BITTER CHOCOLATE, SALTED CARAMEL,
BLOOD-ORANGE SORBET
€ 10,00

BELLE HÉLÈNE
PEAR POACHED IN VANILLA SYRUP, ALMOND BISCUIT,
VALRHONA JIVARA CHOCOLATE SAUCE,
VANILLA ICE CREAM
€ 8,00

CAFE GOURMAND
LEMON TART, CHOCOLATE TARTE,
CRÈME BRÛLÉE À LA GRAND MARNIER,
DARK CHOCOLATE TRUFFLE,
ILLY ESPRESSO
€ 9,00

RASPBERRY - PISTACHIO MILLE-FEUILLE,
FRESH RASPBERRIES, WHITE CHOCOLATE CREAM
€ 8,00

HOT VALRHONA CHOCOLATE GANACHE,
ROSEMARY, ORANGE OIL, HONEY ICE-CREAM
€ 8,00

BERGS HOMEMADE ICE-CREAM OR SORBET SELECTION
€ 8,00

BON APPÉTIT!
EXECUTIVE CHEF JĀNIS ZVIRBULIS

FOOD MAY CONTAIN ALLERGENS:
GLUTEN, FISH, SHELLFISH, NUTS, CELERY, SESAME, SOYA, MUSTARD, EGGS, MILK
AND THEIR PRODUCTS, ETC., FOR MORE DETAILED INFORMATION PLEASE CONTACT
THE WAITER.