

La cuisine
d'alexandre

~ A la carte ~

entrées

Toasted Foie Gras, duck broth, exotic notes
24.00

Wild cucumber, fresh yoghurt, like a tzatziki
22.00

plats

Roasted wild sea bass, just-cooked salad, black garlic beurre blanc
32.00

Top sirloin steak, wilted carrot brioche, spicy jus
35.00

desserts

Cheese platter of 6 to 7 varieties, blueberry chutney
19.00

Pressed Gariguetta strawberries, fresh dill
18.00



bon appetit!

Head chef:
Alexandre Martiano