



TO SHARE OR NOT TO SHARE

<i>Cuttlefish croquettes (2 pcs.)</i>	6
<i>Anchovies from Santoña</i>	14
<i>Our seafood cocktail</i>	15
<i>National olives selection</i>	4
<i>Hand-carved acorn-fed Iberian ham</i>	14
<i>Rustic bread with tomato and Royal olive oil</i>	4
<i>Crispy soft shell chilli crab</i>	14
<i>Kenyan green bean salad with coal roasted corn, smoked sardine and ginger tomatoes</i>	12
<i>Fresh burrata from Puglia, basil and tomatoes pulp</i>	16
<i>Red tuna tartar - fried egg and caviar (supl. +18)</i>	16
<i>Grilled octopus with squid ink foam</i>	19
<i>Fresh pasta with basil pesto sauce and sun-dried tomato</i>	16
<i>Ox burger, comte cheese and caramelized onion</i>	16

DESSERTS

<i>Goat's cheese viennetta, marie biscuit and red berries</i>	9
<i>Strawberries and whipped cream</i>	9
<i>Artisan ice cream of the day</i>	6

SEAFOOD BAR

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<i>Oysters</i>	<i>Spèciale Utah beach, Normandia - n° 2 (4 pcs.)</i>		21
	<i>Spèciale Utah beach, Normandia - n° 2 (6 pcs.)</i>		30
	<i>Amélie Spèciale de Claire n° 2 (4 pcs.)</i>		24
	<i>Amélie Spèciale de Claire n° 2 (6 pcs.)</i>		33
		4PCS 8PCS	
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<i>Nigiri</i>	<i>Red tuna</i>	14	
	<i>Wild salmon</i>	12	
	<i>Moriwase</i>	12	
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<i>Uramaki</i>	<i>California - King crab, avocado and tobiko roll</i>	12	24
	<i>White Tiger - Tempura prawn, smoked eel, avocado, spicy sauce</i>	11	22
	<i>Spicy tuna - Spicy red tuna and pickled</i>	9	18
	<i>Ocean 12 - Salmon, avocado and ponzu</i>	9	18
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<i>Mix</i>	<i>Sushi Sashimi Moriwase (18u)</i>		32
	<i>Sushi Moriwase (22u)</i>		30

| Prices in € - 10% VAT incl.

