

Soup & salads

Onion & foie gras soup gratinée (A)
truffle, red wine, emmental
LBP 30,000

Soup of the day
LBP 18,000

Goat cheese salad "tatin style" (N, V)
char grilled vegetables, Xeres vinaigrette
LBP 27,000

Frisée lardon (P)
poached eggs, croutons, herb vinaigrette
LBP 25,000

Market salad (V)
arugula, artichokes, mushrooms, chives, truffle
LBP 25,000

Endive & Roquefort (N)
sliced pears, walnuts
LBP 32,000

Puy lentil salad (V)
pomegranate, heirloom tomatoes, aged balsamico
LBP 25,000

Cold starters

Angus beef tartare
chives, lime zest, fennel, bio sprout
LBP 33,000

Gambas & bio lettuce
capers, lemon, croutons
LBP 38,000

Smoked salmon
puff pastry, radish, green salad
LBP 34,000

Burrata & Heirloom tomato (V)
basil, olive oil, raspberry vinegar, aged balsamico
LBP 34,000

Prices are in LBP inclusive of VAT

(V) vegetarian | (N) contains nuts
(A) contains alcohol | (P) contains pork

We understand the danger to those with severe allergies.
Please speak to our restaurant manager for further advise

le Menu

From the Jasper grill

Char-grilled pepper sauce, béarnaise, sauce meunière or tarragon mustard (A)
choice of one side

Rib-Eye
250 grams of Australian beef
LBP 55,000

Tenderloin
220 grams of MB5 Waygu beef tenderloin
LBP 96,000

Veal paillard
180 grams of Dutch veal
LBP 48,000

Salmon
220 grams of Scottish salmon
LBP 46,000

Sea bream
200 grams of Mediterranean sea bream
LBP 40,000

CÔTE DE BOEUF

for two
1000 grams of Australian Bone-In-Ribeye
choice of 2 sides & sauces
LBP 150,000



Hot starters

Cèpe ravioli (V, A)
shimeji mushrooms, marjoram, truffle paste
LBP 32,000

Crunchy shrimps (P, N)
creamy polenta, chorizo, romesco sauce
LBP 29,000

Pan-fried duck liver
brioche, exotic fruit, honey balsamic glaze
LBP 36,000

Braised oxtail (A)
mousseline potato, organic egg, cherry tomatoes
LBP 32,000

Potato gnocchi (A)
mushrooms, chestnuts, parmesan, morels, truffle bread
LBP 32,000

Main courses

Mediterranean sea bass
"à la Meunière" or grilled, mousseline potato
LBP 69,000

Alaskan king crab risotto
asparagus, poached organic egg, parmesan cheese
LBP 37,000

Gourmet burger
angus beef, truffle aioli, cheddar, Shimeji mushrooms
LBP 32,000

Chicken breast chasseur (P, A)
ratte potatoes, mushrooms, red wine sauce
LBP 36,000

Dorade brandade
lemon, capers, brown butter, croutons, fried parsley
LBP 38,000

Sides

bistro fries (V) | hasselback potatoes (V) | lyonnais potatoes (V)
braised fennel (V) | sautéed Mediterranean vegetables (V, N) | minted carrots (V)
LBP 8,000