

Lounge Menu

GRILLED AHI TUNA WITH
RAZOR CLAMS, PIRI-PIRI SAUCE
AND RED PEPPER..... 15

TRUFFLED CRÊPE WITH
JAMBON ROYAL, BRIE DE MEAUX
AND SLOW-COOKED EGG YOLK 10

FRENCH FRIES WITH CURRY
BÉARNAISE & KETCHUP 7

GRILLED FLATBREAD WITH PORCINI
MUSHROOMS AND TRECCIONE 12

SELECTION OF IMPORTED
ARTISAN CHEESES 15

ASSORTMENT OF ARTISANAL
CURED MEATS, SALUMI
AND HOUSE-MADE PATÉ 14

GRILLED BREAD WITH FOIE GRAS
& BITTER ORANGE MARMALADE 11

HOUSE-MADE POTATO CHIPS
ROSEMARY & GARLIC
CURRY
TRUFFLE 5

PAPPARDELLE WITH RABBIT
BOLOGNESE AND PORCINI 12

POLENTA-CRUSTED PRAWNS WITH
MUSTARD REMOULADE 12

GRILLED LAMB BURGERS
WITH MINT YOGURT
AND HOT PEPPER 9

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