

The Chef Noël Mantel is pleased to propose his spring 2020 menu with its local flavours

STARTERS

Lobster soup
Soba - pak choi coriander
14

Ripe tomato - Basel
Creamy buratta
15

Roasted cauliflower
Celery cream/sésame
15

PASTA & RISOTTO

Starter / Main course

Purple asparagus risotto
14/22

Black truffles risotto
20/28

Lobster Ravioli
20/29

RAW BAR

Local fish ceviche
Avocado - Citrus- Quinoa
18

White fish carpaccio
Local zucchini - truffles
25

TO SHARE

Flaky bread
3 /pièce

Crispy fish balls
spicy sauce
12

Shrimp tempura
Sriracha sauce
18

Deep fried zucchini flowers
Tomata sauce - basil
16

Cumin houmous
crispy tile
12

THE FISHERMAN'S SELECTION

Mediterranean squid
Garlic oil/ parsley
foamy lobster sauce
25

Codfish
Local zucchini
Spicy fish sauce
28

Jon Dory fish from "Marcus the fisherman"
In a soup, pistou with local vegetables
40

CHEESES

Truffle filled coulommiers
14

Basel goat cheese
12

THE ROTISSERIE

Veal Rib
Sage perfumed sauce
26

Rack of lamb
Thyme sauce - artichokes
sun dried tomatoes
44

Beef fillet
Bordelaise sauce
44

DESSERTS

Almond tart /Raspberries
Mint perfumed ice cream
12

Strawberries pavlova
home made ice cream
14

Rum baba
Soft vanilla cream
12

Passion fruit tart
Bitter chocolate
12

Chef's blind menu for the entire table
Starter/Main course/Dessert

40