



## ENTRÉES

|  |          |
|--|----------|
| Sicile Olives                                | 550      |
| Burgundy escargots with brioche              | 1450     |
| Escargots à la provençale with brioche       | 1350     |
| Burrata with seasonal fruits                 | 1150     |
| Potato gratin with cèl tartare and foie gras | 1100     |
| Baked Potato with red/black caviar           | 990/1550 |
| Foie gras terrine with brioche               | 1600     |
| Striploin tonnato with French fries          | 1250     |
| Confit shrimp with salted lemon              | 950      |
| ~ Foie gras escalope with seasonal berries   | 2450     |
| Truffle camembert with brioche               | 1390     |
| Assorted cheeses                             | 1550     |

### THE CHIEF RECOMMENDS

|  |      |
|--|------|
| Paris tartare with French fries              | 1350 |
| ~ Burnt tartar with a marrow bone            | 950  |
| Beef Carpaccio with truffle                  | 1200 |
| Foie Gras and Rabbit Liver Pate with Brioche | 1050 |
| Baked bone marrow with baguette              | 1350 |

## Raw Bar

|                                     |      |
|-------------------------------------|------|
| Oyster                              | 650  |
| Sea bass crudo with artichoke       | 1010 |
| Sea urchin                          | 550  |
| Guacamole with tuna and wheat chips | 1790 |

\* Please check with the server for availability of seafood productst

## SALADES

|  |      |
|--|------|
| Mixed green salad with smoked cheese           | 780  |
| Salad with magre duck and seasonal fruits      | 1450 |
| Prawns, halloumi and vegetables                | 1300 |
| Nicoise salad with burnt tuna                  | 1600 |
| Crab salad                                     | 2150 |
| Warm salad with baked vegetables and camembert | 1300 |

~ new dishes

Please notify us in advance if you suffer from food intolerance or allergies

*La vie est belle*

## SOUPES

|                         |      |
|-------------------------|------|
| Onion soup              | 990  |
| ~ Elysian soup          | 1200 |
| Creamy soup with salmon | 1150 |

## PASTA

|   |      |
|---|------|
| Tagliolini<br>with black truffle                                  | 1600 |
| Spaghetti aux fruits de mer<br><i>with vongole, shrimp, squid</i> | 1690 |
| Spaghetti<br>with beef meatballs                                  | 1450 |
| Ravioli with shrimp,<br>squid and vongole                         | 1800 |
| Champagne risotto<br>with langoustines                            | 1350 |
| Gnocchi with Sicilian shrimp<br>and stracciatella                 | 1390 |

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## PIZZA

|  |      |
|--|------|
| Seafood pizza<br><i>Vongole, shrimp, squid, salmon</i> | 2100 |
| Pizza with mortadella<br>and stracciatella             | 1600 |
| Pizza with beef meatballs                              | 1700 |

## PLAT PRINCIPAL

|  |      |
|--|------|
| Boeuf bourguignon<br><i>Stewed beef with vegetables<br/>in red wine with mashed potatoes</i> | 1790 |
| Octopus with potatoes<br>and romesco sauce   | 2450 |
| Confit duck<br>with chavroux potatoes  | 1650 |
| Chicken with truffle<br>and chanterelles   | 1750 |
| Lamb shank   | 2800 |
| Wellington Croissant   | 1900 |
| Entrecôte with Café de Paris sauce   | 2900 |
| ~ Quail Cassoulet  | 1700 |
| Trout with seasonal<br>mushrooms   | 1750 |
| Sea bass en provence<br><i>With vongole and capers</i>                                       | 2250 |
| Rossini steak with foie gras   | 2850 |

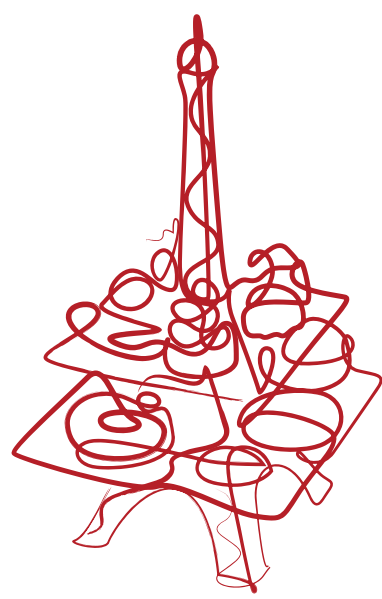
## *Accompagnements*

|  |     |
|--|-----|
| Fries with truffle and parmesan          | 800 |
| Potato gratin<br>with truffle sour cream | 700 |
| Sweet potato fries                       | 650 |
| Potato chavroux                          | 550 |
| <hr/>                                    |     |
| Bread basket with butter                 | 550 |

~ new dishes

# LE DESSERT

|   |      |
|---|------|
| Pavlova<br>Une femme fatale                       | 1100 |
| ~ Apple tarte tatin                               | 1150 |
| Tiramisu<br>with pistachio cream                  | 1150 |
| Chocolate fondue with rum<br>and banana ice cream | 1200 |
| Caramel crème brûlée                              | 650  |
| Rum Mademoiselle<br>with strawberries             | 950  |



## *La tour Eiffel*

~ Assorted mini desserts

2900



**Lady Di**

Vanilla mousse with raspberry confit,  
lime ganache and waffle crumbs  
with freeze-dried raspberries in chocolate

1100

|                     |     |
|---------------------|-----|
| ~ Chocolate candies | 150 |
| Ice cream 80 g      | 290 |
| Sorbet 80 g         | 290 |

## *Amour sans fin*

~ new dishes

# Bar Menu



## Mon Vilhelm

Beluga Botanicals Pear and Lime,  
gin, Martini Extra Dry, melon,  
Jasmine, green tea, tonka

1100

## Dear Juliette

Gin, Martini Rubino, strawberry,  
lemon, aloe, strawberry mousse



1100

## Darling Moscow

Vodka, Martini Extra Dry,  
apple, melon, lemon

1100



## Magie atelier

Oakheart Original, amaro,  
apricot, black currant, lime

1100



## Miss Bardot

Beluga Botanicals Rose and Lime,  
lychee, rose, lemon

1100



## Madame Taylor

Beluga Botanicals Pear and Lime,  
Martini Bianco, mango,  
lime, Riesling

1100

## Coco

Vodka, elderberry, passion fruit,  
aloe, passion fruit mousse

1100



## Call me Audrey

Bombay Sapphire, Martini Fiero,  
banana, strawberry, shiso,  
Sauvignon Blanc

1100



## French Connection

Cognac, Oakheart Original,  
almond liqueur, plum

1100



## Askeri Special

COCKTAIL «MUTUALITY»  
created in collaboration  
with ASKERI GALLERY

Oakheart Original, tangerine,  
orange liqueur,  
lemon, gingerbread

1100

## MOCKTAILS

### Orange Spritz

Non-alco whiskey, non-alco aperitivo,  
orange, strawberry, tonic

800

### French 75

Non-alco gin, lime, yuzu, feijoa,  
non-alco sparkling wine

800

*Ce sera notre  
petit secret*

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## BEER

|                             |     |
|-----------------------------|-----|
| Abbe Blonde                 | 800 |
| Abbe Brune                  | 800 |
| Stella Artois Non alcoholic | 800 |

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## APERITIF AND DIGESTIF

|                                  |       |
|----------------------------------|-------|
|                                  | 50 ml |
| Beluga Botanical<br>Груша и липа | 800   |
| Beluga Botanical<br>Роза и лайм  | 800   |
| Martini Riserva Bitter           | 750   |
| Branca Menta                     | 900   |
| Fernet Branca                    | 900   |
| Amaro Montenegro                 | 900   |
| Limoncello<br>di Capri Molinari  | 750   |

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## VERMOUTHS

|                        |       |
|------------------------|-------|
|                        | 80 ml |
| Martini Fiero          | 700   |
| Martini Bianco         | 700   |
| Martini Riserva Rubino | 850   |

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## GRAPPA

|                                       |       |
|---------------------------------------|-------|
|                                       | 50 ml |
| Beppi Tosolini<br>Vite D'Oro Classica | 1000  |

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## FORTIFIED WINE

|                                   |       |
|-----------------------------------|-------|
|                                   | 80 ml |
| Barbadillo Fino                   | 1100  |
| Barbadillo Pedro Ximenez          | 1400  |
| Kopke Tawny Porto<br>10 Years Old | 2100  |

|                 |       |
|-----------------|-------|
| <b>GIN</b>      | 50 ml |
| Bombay Sapphire | 950   |
| Bombay Bramble  | 950   |
| Normindia       | 1500  |
| Hendricks       | 2300  |

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|                                   |       |
|-----------------------------------|-------|
| <b>TEQUILA</b>                    | 50 ml |
| Jose Cuervo 1800 Blanco           | 1200  |
| Jose Cuervo 1800 Anejo            | 1200  |
| Jose Cuervo 1800 Cristalino Anejo | 2000  |
| Patron Reposado                   | 1800  |

*Fais de beaux rêves*

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|                               |       |
|-------------------------------|-------|
| <b>COGNAC<br/>ET BRANDY</b>   | 50 ml |
| Camus VS                      | 1400  |
| Camus VSOP                    | 2000  |
| Roulet VSOP                   | 1600  |
| Roulet XO                     | 2500  |
| Hine Rare VSOP Fine Champagne | 2300  |

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|  |       |
|--|-------|
| <b>RUM</b>                               | 50 ml |
| Plantation Three Stars                   | 1100  |
| Plantation Original Dark                 | 1100  |
| Plantation Pineapple                     | 1500  |
| Botucal Diplomatico Reserva<br>Exclusiva | 1400  |
| Zacapa 23                                | 2300  |

|                      |       |
|----------------------|-------|
| <b>VODKA</b>         | 50 ml |
| Beluga Noble         | 700   |
| Beluga Transatlantic | 850   |
| Beluga Gold Line     | 1700  |

*À votre santé!*

|                      |       |
|----------------------|-------|
| <b>WHISKY</b>        | 50 ml |
| <b>IRISH</b>         |       |
| Bushmills Black Bush | 900   |
| Tullamore Dew        | 1100  |

|                          |      |
|--------------------------|------|
| <b>BLENDED</b>           |      |
| Dewar's 8 Years Old      | 600  |
| Grants                   | 1100 |
| Dewars 8 Japanese Smooth | 800  |
| Dewars 8 YO Caribbean    | 800  |
| Monkey Shoulder          | 1900 |

|                              |      |
|------------------------------|------|
| <b>FRANCE</b>                |      |
| Bellevoye Finition Grain Fin | 1600 |
| Cortoisie Siongl Mail        | 1400 |

|                             |      |
|-----------------------------|------|
| <b>SINGLE MALT</b>          |      |
| Auchentoshan "American Oak" | 1300 |
| Glen Scotia Double Cask     | 1700 |
| Glenlivet 3 tomintoul       | 1800 |
| Glenfiddich 12 Years Old    | 2800 |

|                              |      |
|------------------------------|------|
| <b>AMERICAN</b>              |      |
| Jack Daniel's                | 1300 |
| Woodford                     | 1600 |
| Kentucky Owl Wiseman Bourbon | 2000 |

## COFFEE

|                        |     |
|------------------------|-----|
| Espresso 40 ml         | 300 |
| Filter 250 ml          | 300 |
| Americano 180 ml       | 300 |
| Cappuccino 200 ml      | 350 |
| Flat White 200 ml      | 350 |
| Latte macchiato 300 ml | 350 |
| Raf 300 ml             | 400 |
| Cocoa 300 ml           | 400 |
| Matcha Latte 300 ml    | 450 |

## Spécial

|   |     |
|---|-----|
| Raf Provençal herbs 200 ml                        | 400 |
| Blue de Chanel 600 ml                             | 600 |
| Raf au chocolat 350 ml<br>Signature Raf           | 600 |
| Promenade du soir 600 ml<br>Apple tea with ginger | 650 |
| La France libre 250 ml<br>Ice latte               | 550 |
| Le fleur verte 250 ml<br>Matcha tonic             | 500 |
| L'été à Paris 250 ml<br>Espresso tonic            | 550 |

## BEVERAGES

|  |      |
|--|------|
| Juice Il Primo   | 600  |
| Velleminfroy 1000 ml<br>France   | 2000 |
| Lou Lou water  | 600  |
| Nedra 750 ml   | 900  |
| Water San Benedetto 750 ml   | 1100 |
| Water KM20 H2O 750 ml<br>designed specially for Alba Group<br>in collaboration with ASKERI GALLERY | 950  |
| Coca-Cola / Coca-Cola Zero   | 600  |

## TEA

|                            |     |
|----------------------------|-----|
| Green tea 600 ml           | 600 |
| Oolong Te Guan Yin 600 ml  | 600 |
| Creamy Oolong 600 ml       | 550 |
| Jasmine 600 ml             | 600 |
| Honey Orchid Oolong 600 ml | 850 |
| Black tea 600 ml           | 650 |
| Black with bergamot 600 ml | 650 |

## HERBAL TEA

|                           |     |
|---------------------------|-----|
| Japanese lime tree 600 ml | 800 |
| Buckwheat 600 ml          | 550 |
| Mountain herbs 600 ml     | 550 |
| Tibetan chamomile 600 ml  | 550 |

## LEMONADES

|                           |     |
|---------------------------|-----|
| Strawberry, aloe, coconut | 600 |
| Lime, mint, banana        | 600 |

## En Bouteille

J.Gasco Dry Bitter / Ginger Ale  
200 ml 700

## FRESH

|            |     |
|------------|-----|
| Orange     | 690 |
| Grapefruit | 690 |
| Carrot     | 690 |
| Apple      | 690 |
| Celery     | 690 |