

Entrées

Tartare de thon, citron vert & avocat 32
Tuna tartare, lime & avocado

Aubergines grillées à l'ail noir 19
Grilled eggplant with black garlic

Salade Grecque, vinaigrette grenade 23
Greek salad, pomegranate vinaigrette

Fêta grillée à l'origan & au miel 22
Grilled feta cheese with oregano and honey

Tempura de langouste 39
Lobster tempura

Carpaccio de loup aux agrumes 22
Sea bass carpaccio with agrumes

Salade de poulpe grillé 29
Grilled octopus salad

Au centre de la table

Supplément Pita / Extra pita bread +3

Guacamole maison 19
Homemade guacamole

Tarama aux oursins 27
Sea urchins tarama

Caviar d'aubergines 14
Eggplant caviar

Douceur de poivrons rôtis 16
Sweet roasted peppers

Stracciatella & Poutargue 26
Stracciatella & Bottarga

Labneh aux olives de Kalamata 16
Labneh with Kalamata olives

Artichauts poivrade frits, aioli citron 20
Fried poivrade artichokes, lemon aioli

Pimentos de padron 16

Chipirons & sauce chipotle 18
Small squids & chipotle sauce

Assiette de jambon Wagyu, pan con tomate 39
Wagyu ham plate, pan con tomate

Tacos

Tacos chawarma bœuf Wagyu 27
Wagyu beef shawarma in tacos

Tacos gambas 18
Prawns tacos

Tacos avocat & caviar 68
Avocado & caviar tacos

Tacos légumes grillés 19
Grilled vegetables quesadillas

Caviar Casparian

Golden Imperial

50g ————— 150

125g ————— 375

250g ————— 750

Prix nets / Service compris

À partager

2 accompagnements au choix inclus / 2 sides of your choice included

Tomahawk Black Angus 1,5kg ————— 250

Plats

1 accompagnement au choix inclus / 1 side of your choice included
only broccoli & asparagus +4

Carré d'agneau Zaatar, sauce yaourt 51
Rack of lamb Zaatar, yoghurt sauce

Tartare de bœuf Wagyu à la Grecque 34
Wagyu beef tartare Greek style

Poulet mariné au citron confit & harissa 36
Chicken marinated in candied lemon & harissa

Faux filet Angus, sauce chimichurri provençale 45
Angus sirloin, provençal chimichurri sauce

Pavé de thon, sauce tiède aux tomates cerises 48
Tuna steak, warm cherry tomato sauce

Tentacule de poulpe & black aioli 39
Octopus tentacle & black aioli

Sole grillée, sauce beurre blanc 78
Grilled sole, white butter sauce

Loup bio entier & tapenade d'olives vertes 41
Whole organic sea bass & green olive tapenade

Gambas sauvages grillées à l'ail confit 49
Grilled wild prawns with confit garlic

Garnitures

Purée aux olives de Kalamata 10
Mashed potatoes with Kalamata olives

Brocolini & asperge verte au grill 14
Grilled brocolini & green asparagus

Petits légumes confits 9
Candied vegetables

Riz coriandre 8
Coriander rice

Frites maison 8
Homemade Fresh fries

Prix nets / Service compris