

Appetizers

Green salad , baby gem, herbal caramelized pears, peanuts and citrus vinaigrette	
Raw Tabbouleh , sliced fish, fresh herbs salad, almonds and puffed bulgur	
Sirloin tataki , tomato salad, preserved lemon, kalamata olives, garlic confit & dip fried pita bread	
Iron-rich salad , fresh greens, almonds & sun dried cranberries, crispy tortilla with a pomegranate vinaigrette	
Citrus sashimi salmon , orange yuzu vinaigrette, pomelo sala grapefruit, mandarin & chives salad with blood orange coulis	
Cappuccino , hot lentils salad, turkish spinach, cubed potato, bok choy, lentils veloute, curry foam and lime	
Roasted Bone marrow , almonds, brazil nuts, fresh herbs salsa, garlic, cabernet sauce & toasted spelt bread	
Tomatoes all shapes & colors , pickled shallot, grilled bread & kalamata tapenade	
Tunisian "Burik" , mushrooms, Turkish spinach fried egg & a truffle aioli	
Duck in a blanket , Teriyaki cucumber & coriander salad with a ginger vinaigrette	
Goose liver panko , shallot marmalade in red wine reduction & Jerusalem artichoke cream scented with vanilla	
Fried crispy sea bass with a Thai vinaigrette, pickled garlic, quail eggs & Cashew nut	
Grilled veal sweetbreads , onion cream, tassos olives, bell peppers salsa & burnt leek vinaigrette	
Grouper shawarma , "Al Arz" tahini, spicy tomato salad, herbs & lime	

Main course

45 Catch of the day crusted with lemon & herbs zucchini cream, snow peas, broccoli & peppadew pepper	126
72 Organic chicken , Tzatziki, roasted beets and turnip, fennel confit, black garlic, colorful carrot salad & Cumin seeds	92
68 Charcoal-grilled entrecote , home fries & port sauce	158
48 Forbidden bass , black risotto, shallot, eggplant, mushroom with lemon grass veloute & roasted coconut	170
68 Lamb chops , black quinoa cassoulet, Jerusalem artichoke, smoked Medjool date & herbal oil	186
50/90 Beef burger on a brioche bun , lettuce, tomatoes, onion, goose liver, aioli pesto & fries	98
70 Seared salmon in a citrus marinade served on a bed of seasonal vegetables	130
52 Roasted Goose breast cooked and seared sous-vide, asparagus, spring onion, bok choy, maple caramel sauce & valrhona chocolate snow	132
66 Mediterranean Gnocchi , green bean, tomato confit, kalamata olives, lemon, garlic, eggplant & Turkish spinach	90
70 Beef fillet , Spatzle, king, forest & portabella mushrooms in truffle veal stock	168
82	
67	
68	
68	