GRAMMA

STARTERS

Pan-seared foie gras, roasted figs, reduced jus	- 15€ -
Bluefin tuna charcuterie, paprika, matured olive oil	- 13€ -
Pulled beef croquettes, olive wood-smoked aïoli	- 13€ -
Girolles, perfect egg, parmesan espuma	- 15€ -
Seared scallops, celeriac cream, brown butter	- 15€ -
Beef tartare, matured, confit egg yolk, wholegrain mustard, crispy capers	- 15€ -
IGP caviar from Sturia – 30g	- 60€ -



CHALKBOARD



Let our team guide you through a discovery of our exceptional produce.

SHELLFISH BY THE PIECE

Grilled langoustine, black garlic butter, burnt lemon *(3 pieces)*

Black Tiger prawns, garlic and piment d'Espelette

- From €3 per piece -

SELECTION OF CUTS

Matured meagre with seaweed, beurre blanc with vin jaune

Wagyu - Japan

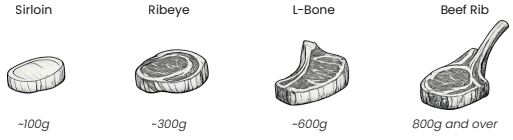
Minhota - Portugal

Normande - France

Swami - Denmark

Baltic Black - Germany

- From €10 per 100g -



Enhance your cut with our selection of sauces

SIDES

Two of your choice

Mashed potatoes – Truffle supplement +€5

French fries – Truffle supplement +€5

Green salad

Pan-fried mushrooms

DESSERTS

Milk ice cream, seasonal fruits macerated in fruit brandy	- €11 -
Rum baba, served tableside, vanilla whipped cream	- €11 -
Royal chocolate entremets	- €12 -