

## STARTERS

<b>“GILLARDEAU” OYSTER</b>	6
Lemon wedge   Mignonette sauce	
<b>OLIVES</b>	5
Spanish olives   Sun-dried tomatoes	
<b>EDAMAME BEANS</b>	6
With salt or spicy	
<b>LABNEH WITH FRESH PITA</b>	9
Beets   Honey   Pistachios	
<b>CHEESE &amp; CHARCUTERIE BOARD (for 2 p.)</b>	24
Lithuanian and French cheeses & cured meats   Olives   Nuts	
<b>CHEESE PUFFS (5 pcs)</b>	12
Padron peppers   Smoked bacon jam	
<b>GRILLED CAMEMBERT (for 2 p.)</b>	16
Fig jam   Caramelized nuts   Baguette	
<b>HOMEMADE STUFFED JALAPEÑOS</b>	16
Bacon   Cream cheese	
<b>BEEF TARTARE</b>	22
Argentinian beef   Trout caviar   Crispy bread	
<b>SMOKED CATFISH SPREAD</b>	16
Lithuanian catfish   Dill   Lemon   Bread	
<b>GRILLED KING TIGER PRAWNS (7 pcs)</b>	16
White wine & butter sauce   Baguette	
or	
Tomato butter   Tomatoes   Baguette	16,5

## SALADS

<b>FRESH SALAD</b>	10
<b>WITH SHRIMPS</b>	16
<b>WITH BEEF</b>	18
<b>WITH CAMEMBERT CHEESE</b>	15
Lollo rosso   Lollo blondo   Arugula   Cucumber	

## MAIN COURSE

<b>IBERICO PORK TERDERLOIN</b>	22
Roasted root vegetables   Pepper sauce	
<b>ARGENTINIAN BEEF FILET MIGNON (200g)</b>	35
Fresh vegetables   Seasonal mushrooms   Pepper sauce	
<b>BEEF RIB-EYE STEAK (250g)</b>	36
Fresh vegetables   Seasonal mushrooms   Pepper sauce	
<b>LAMB CHOPS</b>	34
Pumpkin purée   Nut granola	
<i>*We recommend choosing a side dish with meat courses</i>	
<b>SEASONAL FISH</b>	22
Green pea risotto   Green peas	
<b>MAHI MAHI</b>	28
Parsnip purée   Roasted vegetables	
<b>OCTOPUS</b>	29
Couscous salad   Yuzu gel   Dill sponge   Blood orange gel	
<b>SIDES</b>	
<b>“ROBUCHON” MASHED POTATOES</b>	9
<b>ROASTED YOUNG VEGETABLES</b>	6
<b>FRESH GARDEN SALAD</b>	6
<b>FOREST MUSHROOMS</b>	8
<b>FRENCH FRIES</b>	6
<b>FRESH PITA</b>	4
<b>BAGUETTE</b>	2

## DESSERTS

<b>PISTACHIO TIRAMISU</b>	6
Pistachios   Coffee	
<b>BASQUE CHEESECAKE</b>	8
Fresh berries   Salted caramel	
<b>HOMEMADE ICE CREAM</b>	5
Please ask the serving staff	