



CELCIUS.

APPETIZERS

CRAB & SALMON Salmon Carpaccio, Young Leaves, Mango Citrus Dressing	42. ⁰⁰⁰
CELCIUS TUNA TACOS Fresh Tuna, Avocado Mousse, Kimchi Sauce	29. ⁰⁰⁰
SMOKED SALMON Served with Bread	34. ⁰⁰⁰
FRIED SHRIMPS Angel Hair Crisp, Sweet Chilli Sauce	35. ⁰⁰⁰
FOIE GRAS Served with Bread, Goat Cheese & Strawberry	45. ⁰⁰⁰
GOURMET FLATBREAD Burrata, Basil, Cherry Tomato & Your Choice of Grilled Shrimp or Beef Bacon	39. ⁰⁰⁰
GRILLED OCTOPUS Served with Sautéed Vegetables & Balsamic Vinegar	24. ⁰⁰⁰
FRIED LOBSTER & CALAMARI Served with Endive, Orange Hazelnut Salad & Honey Vinegar	54. ⁰⁰⁰

SOUP & MARKET SALADS

LENTIL SOUP	18. ⁰⁰⁰
POTATO SOUP & SOLE Served with Sole Fish & Grison Meat	22. ⁰⁰⁰
LOBSTER BISQUE SOUP Served with White Crab Meat	25. ⁰⁰⁰
CLASSIC BURRATA Buratta Cheese, Heirloom Tomatoes, Pears, Basil, Extra Virgin Olive Oil, Sweet Vinegar	29. ⁰⁰⁰
GARDEN SALAD Mix of Fresh Leaves, Red Endive	18. ⁰⁰⁰
RED & YELLOW ENDIVE ROQUEFORT Bread Crisp, Walnut	27. ⁰⁰⁰
QUINOA SALAD Orange, Broccoli, Feta Cheese, Cranberry, Pomegranate, Cherry Tomatoes, Lemon Oil Dressing	25. ⁰⁰⁰
CHICKEN SALAD Served with Mixed Greens & Thyme Sauce	25. ⁰⁰⁰
BEETROOT & GOAT CHEESE SALAD Red & Yellow Beetroot, Fig Confit, Crusted Goat Cheese, Raspberry Dressing	27. ⁰⁰⁰
ARTICHOKE SALAD Served with Balsamic Vinegar & Parmesan / WITH GRISON MEAT	22. ⁰⁰⁰ / 55. ⁰⁰⁰
NEW ORLEANS GRILLED SHRIMPS Creole Spiced, Rosemary, Young Leaves Musclin, Grilled Sucrine Hearts, Lemon Oil Sauce	45. ⁰⁰⁰
FRESH TUNA SALAD Sucrine Leaves, Cherry Tomatoes, Wild Rocca, Tapenade (Olives & Capers) & Lemon Sauce	35. ⁰⁰⁰
LOBSTER SALAD Kale, Fennel, Young Leaves, Avocado, Asparagus, Lemon Oil Sauce	59. ⁰⁰⁰
BABY CALAMARI & FETA CHEESE Fried Baby Calamari Filled with Basil & Feta Cheese, Rocket Leaves, Tapenade (Olives & Capers) Lemon Oil Sauce	32. ⁰⁰⁰
SEA SCALLOPS Green & Yellow Zucchini Carpaccio, Young Leaves Musclin, Fennel, Lemon Dressing	39. ⁰⁰⁰
WHITE ASPARAGUS Fresh Asparagus, Truffle shaves, Tomato concasse, Portobello Mushrooms	32. ⁰⁰⁰

BUN & SANDWICHES

WAGYU MB7 BURGER / ROSSINI Wagyu Patty Meat, Pan Fried Duck Liver, Caramelized Onions, Tomato, Sucrine Leaves, Truffle Paste Sauce & French Fries	42. ⁰⁰⁰ / 49. ⁰⁰⁰
LOBSTER ROLL Sambal Sauce	48. ⁰⁰⁰
CHICKEN SANDWICH Five Cereal Bread, Grilled Marinated Chicken, Lettuce, Tomato, Pesto Mayo Sauce & French Fries	29. ⁰⁰⁰

RAW SECTION

BEEF TARTARE Grain Fed Tenderloin with its Condiments & French Fries, Toasted Bread	39.000
WAGYU CARPACCIO Wagyu MB7 110gr, Truffle and Shaved Parmesan, Truffle sauce	69.000
SCALLOPS CEVICHE Yuzu, Soy, Sesame, Jalapeno, Coriander	39.000
SALMON TARTARE Fresh Salmon, Avocado Cream, Fresh Vegetables, Lemon Oil Dressing	32.000
TUNA TARTARE with Orange Dressing	22.000
YELLOW TAIL TARTARE with Bottarga & Asparagus	24.000
SEA BASS CEVICHE Fresh Seabass, Cherry Tomato, Cucumber, Coriander, Avocado, Lemon Oil	49.000

FROM OUR 350 °C JOSPER GRILL

BLACK ANGUS FILLET 220gr. Grain Fed	59.000
US PRIME SHORTLOIN 350gr.	55.000
WAGYU TENDERLOIN 220gr. "MB7"	108.000
WAGYU RIB EYE 240gr. "MB7"	97.000
TOMAHAWK STEAK 900gr. ON THE BONE For Two Persons	180.000
VEAL TENDERLOIN 230gr.	49.000
SMOKED BABY CHICKEN	49.000
OSTRICH FILLET 160gr. With Shaved Truffle, Thyme Sauce	52.000
LAMB RACK Gratinated with Herb Crumb	75.000
DUCK CONFIT Homemade Waffle & Maple Syrup	49.000
VEAL MILANESE 200gr. Served with Spaghetti	42.000
LAMB CHOP MILANESE 250gr.	42.000

SIDE DISHES

GREEN BEANS	FRENCH FRIES
BROCCOLI	TRUFFLE FRENCH FRIES
SAUTÉED SPINACH	SWEET POTATO
POTATO WEDGES	BAKED POTATO
POTATO GRATIN	SAUTEED MUSHROOMS
POTATO PURÉE	ZUCHINI FLOWER
CORN PURÉE	STUFFED WITH
	GOAT CHEESE

SAUCES

BÉARNAISE
MUSHROOM
GREEN PEPPER
THYME
HONEY MUSTARD
BLACK TRUFFLE
BLUE CHEESE
PARMESAN
CHIMICHURRI

FISH & LOBSTER

SEA BASS Served with Pesto Risotto & Wild Rocca, Lemon Dressing	59.000
GRILLED CANADIAN LOBSTER 600gr. Thermidor Sauce	69.000
SALMON FILLET Zuchini, Spinach Purée, Asparagus, Thai Sauce	49.000
DOVER SOLE	95.000

PASTA & RISOTTO

RISOTTO CEPS Sautéed Ceps, Padano Shaving, Truffle Oil	32.000
RISOTTO WITH LOBSTER & ASPARAGUS Lobster & Asparagus, Truffle Shaves & Parmesan	49.000
TRUFFLE RAVIOLI Truffle Cream, Truffle Shaves	29.000
GNOCCHI PESTO Cheese Filled Gnocchi, Fresh Pesto Dressing	22.000
TAGLIATELLE WITH SMOKED SALMON Asparagus, Smoked Salmon, Black Olives, White Sauce	32.000
TAGLIATELLE WITH LOBSTER Rosé Sauce, Spiced to your taste	59.000
PENNE WITH ZUCCHINI & SHRIMPS Zucchini, Shrimps, Red Sauce	24.000

DESSERTS

CRUNCHY RASPBERRY CHOCOLATE	18.000
CREPE SOUFFLÉ Flavored Grand Mariner, Orange Coulis	15.000
CELCIUS CHOCOLATE FONDANT	16.000
HOMEMADE WAFFLE	14.000
CELCIUS PUDDING Puff Pastry, Crispy Cereal, Cinnamon	15.000
ALICIA'S BANOFFEE	15.000
RED FRUITS Served with Vanilla Ice Cream	20.000
CLASSIC TIRAMISU	12.000
PAIN PERDU	12.000
GOURMET NUTELLA CAKE	19.000
GOURMET CHEESE CAKE Served with Strawberry Ice Cream	20.000
CRÈME BRULÉ	12.000
SELECTION OF SORBET & ICE CREAMS Chocolate, Vanilla, Raspberry, Strawberry, Mango, Lemon	5.000 / scoop