

# la réserve À LA PLAGÉ

## STARTERS

Tempura Zucchini Flower & Mint ricotta (4 pieces)	24 €
Pata negra & Pan con tomato	42 €
Peruvian Guacamole	22 €
Fried octopus	19 €
Marinated « coeur de bœuf » tomatoes, real mozzarella di Bufala	28 €
Tomato carpaccio, real creamy burrata (500 grams for 2)	65 €
Crispy chicken Caesar salad	30 €
Quinoa salad, pomegranate, cucumber and chimichurri sauce	26 €
Greek salad, feta, kalamata olives	23 €

## CRUDO BAR

Mango Tuna tartare, ginger & soy sauce vinaigrette	26 €
Seabass tartare, avocado and pomegranate	26 €
Salmon ceviche, coconut milk, lime and red pepper	29 €
Sea bream ceviche with black truffle, ponzu sauce	28 €
Tuna ceviche, lime and spicy pepper, yuzu kosho, salted corn	26 €
Philadelphia wasabi flavored salmon carpaccio	22 €
Yellowtail carpaccio, yuzu sesame seeds oil and wakamé	24 €
Beef tartare (2 sizes)	27 € / 39 €
Veal tartare with black truffle	29 € / 46 €
Smoked beef rib carpaccio, pine nuts and Jalapeno	24 €

## PASTA

Clams and « Bottarga » Linguine	33 €
Truffle Rigatoni	55 €

All our Prices are in Euros, VAT and service included



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## MEATS

Matured black pearl Rib eye (300 gr)	48 €
Real Veal Milanese steak, aragula salad and tomatoes	44 €
Marinated and grilled Lamb skewer with smoked tomatoes and cumin	36 €
Grilled beef filet with bernaise sauce (200 gr)	48 €
Chicken « Paillard » and grilled vegetables	36 €
Rack of Lamb from the barbecue (pour 2 personnes)	85 €
Matured Beef ribs (pour 2 personnes)	135 €

## FISHES

Squid « à la provençale »	39 €
Garlic and fennel grilled Sardine	36 €
Large king prawn, spicy mayonnaise	45 €
Seabass, Sea bream, Denti	12 € / 100 g
Rock Lobster	22 € / 100 g

## SIDE DISHES

Grilled vegetable. French Fries. Grilled Corn. Grilled Brocolie. Mash Potatoes	12 €
Truffle Mash Potatoes	16 €
Truffle French Fries	24 €

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