

DINNER 17:30 - 21:00

TO WAIT

Radis "Beurre"
Soy-Lemon Butter, Lemon Salt - 300

Grilled Piquillos
Shallots, Olive Oil - 400

Sardine on Toast
Salt, Pepper, Lemon - 400

Tarama - Zaatar
Smoked Fish Roe Spread & Toasts - 600

Iberico de Bellota
Minute Sliced (50g) - 1400

Duck Foie Gras Essential
Jam, Granola & Toasts - 1200

STARTERS

Smoked Salmon Essential
Soy Lemon Cream & Toasts - 700

Tuna Tartare Moutarde
Soy Lemon Cream, Mustard Sorbet - 600

Tomato Burrata
Basil, Roasted Tomatoes & Lemon - 400

Egg "Mimosa" Mama
Tuna-Egg-Mayo, Herbs - 500

Caesar Polux
Bacon & Chicken - 700 / Add Anchovies +50

The Onion Soup
Cheese & Bread Gratin - 500

6 Escargots Garlic Parsley
Snails, Garlic-Parsley Butter - 400

Coquillettes Ham & Cheese
Ham, Parmesan & Gruyère - 450

MAINS

Grilled Tuna Balsamico
Tahini Yogurt, Basil, Lime - 800

Grilled Salmon Béarnaise
Spinach & Asparagus - 1000

Grilled Seabass Vierge
Pastis Aioli - 1500

Golden Pork Chop Grenobloise
Golden Butter, Lemon, Capers, Croûtons - 850

Grilled Lamb Chops
Aioli, Jus - 1300

Beef Tartare Tradition
Condiments & Herbs - 900

Minute Steak Frite
Char-Grilled Flank Steak (140g), Allumettes Fries - 1000

Grilled Tenderloin "Tournedos"
USDA Prime - Omaha (200g) - 1900
Side Sauces: Béarnaise or Pepper

Grilled Ribeye - To Share
USDA Prime - Omaha (400g) - 2 Guests Recommended - 2800
Side Sauces: Béarnaise or Pepper

Grilled Côte De Bœuf - To Share
USDA Prime (800g) - 2 to 3 Guests Recommended - 4000
Side Sauces: Béarnaise or Pepper

XTRA SIDES

Lettuce & Croûtons
Garlic, Old Jerez & Olive Oil - 300

Mash Tradition
Mashed Potato & Butter - 300

French Fries Allumettes
Thin-Cut French Fries - 300

Mushrooms Garlic
Soy, Jerez, Touch Cream - 400

Spinach Sesame
Garlic, Butter - 400

SWEET THINGS

Mango - Earl Granité
Strawberries & Blueberries, Passion Syrup - 400

Basque Cheese Cake
Pannacotta Sorbet - 300

Baba Au Rhum
Vanilla Cream - 350 / Rum Flambé +50

Real French Toast
Milk Soft Ice Cream - 500

Petit Pot Vanilla
Caramelized Crispy Rice - 300

Petit Pot Chocolate
Crunchy Chocolate Pearls - 300

Chocolat Liégeois
Chocolate, Chantilly, Almonds - 300

Simple Sundae Milk
Milk Soft Ice Cream, Honey & Rum Raisin - 300

Simple Sundae Caramel
Caramel Butter Soy Ice Cream & Chocolate Sauce - 300

Sorbet & Ice Cream Scoop
Sorbet: Strawberry / Yogurt-Olive Oil - 250
Ice Cream: Chocolate / Vanilla - 250

DRINKS

Champagne & Cider
Philipponat, Royale Réserve, Brut: Glass - 550 / Btl - 3000
Philipponat, Royale Réserve, Rosé: Glass - 650 / Btl - 4000
Cidre Roger Groult, 2022: Glass - 350 / Bottle - 2000

Beer & Wine
Asahi: Glass - 200 / 50cl - 320 / 1liter - 640
Estrella Damm Inedit: Glass - 280 / 50cl - 380 / 1liter - 760
Tai Hu IPA: Glass - 250 / 50cl - 360 / 1liter - 700
House Wine: Glass - 250 / 50cl - 900 / 1liter - 1600

House Soda
POLUX Lemonade: Glass - 180 / 75cl - 360
POLUX Ginger Ale: Glass - 180 / 75cl - 360
PP Grenadine: Glass - 120 / 75cl - 240
Grepfruit Soda: Glass - 180 / 75cl - 360

Prices are subject to 10% Service Charge

CALL US AT +886 2 2378 333 OR BOOK VIA INLINE