



Appetizers:

Gazpacho de Concombre à l'Aneth	6
Cold cucumber soup with low fat yogurt, key lime and fresh dill.	
Soupe de Fruit de Mer	8
Freshly made seafood soup of the day, served in sour dough bread.	
Carpaccio de Thon et Salade de Roquette	10
Thin slices of Ahi tuna served with arugula salad, basil and extra virgin olive oil.	
Risotto aux Gambas	14
Saffron risotto, with parmesan cheese, and sauté gambas.	
Fricassée de Calamars en Persillade	9
Fresh calamari sautéed in olive oil, parsley and finished with a key lime sauce.	

Salads:

Petite Salade Verte	8
Baby green mix, tossed in sherry wine vinaigrette, cucumbers and sherry tomato	
Buratta aux Truffes et Salade de Haricots Verts	19
Traditional Italian mozzarella perfumed with winter truffle, accompanied with a green-beans salad.	
Salade de Caesar aux Gambas	15
Traditional Caesar salad, served with grilled shrimp.	
Salade de Caesar et Boeuf Churrasco	19
Beef churrasco with a Caesar salad.	
Petite Salade de Tomates et Mozzarella	9
Fresh mozzarella and cherry tomatoes marinated in olive oil and balsamic vinaigrette.	
Salade de Chèvre chaud aux Croûtons	13
Baby green salad, served with baked goat cheese and croûtons.	

Pizetta

Pizzeta aux Oignons	14
Melted onions, fresh mozzarella and black olives	
Pizzeta au Fromage de Chèvre et Figs	14
Goat cheese, figs and fresh tomato	
Pizzeta aux Tomates confites	14
Tomatoes, onion and mozzarella	
Pizzeta aux Truffes	19
Black and white pizza, truffle and mozzarella	



Main courses:

Ravioli aux truffes du Périgord	24
Lunette ravioli filled with ricotta cheese and truffles, with wild mushroom sauce.	
La Bouillabaisse de Key-West	25
Fresh catch from Key West with clams, shrimp, in a saffron lobster broth, with wild rice.	
Magret de Canard aux Tagliatelles, Morilles et Truffes	32
Roasted duck breast, tagliatelle pasta, morel mushrooms, black truffle and cream sauce	
Snapper en Papillote au Fenouil	28
Red snapper steamed in a bag, with fresh fennel, roma tomatoes and dill.	
Filet de Mahi-Mahi en Provençale	26
Herb crusted Mahi-Mahi, with ratatouille and saffron sauce.	
Filet de Boeuf a la Polenta et Sauce au Vins Rouge	33
Filet mignon with polenta, boursin, pancetta, roasted cherry tomatoes, and a port wine sauce.	
Filet de thon, caramélisé au vinaigre Balsamic	30
Center cut Ahi tuna seared and caramelized in balsamic vinegar, served with baby bock choy.	
Carré d'Agneau aux Asperges	38
New Zealand rack of lamb, served with winter truffle mash potato Bordeaux red wine reduction.	
Soufflé au Poulet	24
Free-range chicken and baby vegetables with truffle, under a flaky pastry crust.	

Desserts

Gâteau de Chocolat Chaud	7
Warm chocolate cake, with vanilla sauce	
Tarte aux Pommes	7
Fresh apple tart with bailey's ice cream	
Charlotte a la Mandarine	7
Zesty orange cake with mandarin orange bavarian cream.	
Mojito au Chocolat	7
Dark chocolate rum mixed with chocolate shavings, accompanied by a crispy chocolate pepper cookie and a lime and mint mousse.	
Dacquoise aux Fraises	7
Crunchy layer of nut Dacquoise, strawberry Bavarian mousse, strawberry preserve glaze, white chocolate wrap.	