

CRUDO

CEVICHE DE CREVETTES ROUGES

Red prawn ceviche, mango & yuzu leche de tigre, plantain chips

CEVICHE DE BAR

Sea bass ceviche, passion fruit leche de tigre, popcorn

CEVICHE DE CHOU-FLEUR RÔTI (V)

Cauliflower ceviche, 24-month Parmesan leche de tigre, tapioca biscuit

POULPE GRILLÉ CAUSA

Grilled octopus, olive sauce, purple potato purée, quail egg

TIRADITO DE HAMACHI

Hamachi carpaccio, pineapple aguachile, sweetcorn blinis

CEVICHE DE DORADE

Sea bream tiradito, coconut leche de tigre, roasted avocado, basil & mint oil

STEAK TARTARE

Hand-cut steak tartare, truffle mayonnaise & crisp potato pavé

TIRADITO DE THON

Tuna carpaccio, lime & yuzu dressing, coconut cream, jalapeño oil

TARTARE DE THON

Tuna tartare, truffle dressing, ripe mango, datterino tomatoes, cashew nuts

OYSTERS

Spéciales de Claire Oysters 6 (half dozen)

Spéciales de Claire Oysters 12 (dozen)

STARTERS

SAINT-JACQUES GRILLÉES

Seared scallops with yuzu butter

TACO DE BŒUF BOURGUIGNON

Bœuf Bourguignon stew, pickled pineapple, sweet potato purée

LOBSTER TACO

Warm lobster taco, chipotle sauce & fennel coleslaw

ESCARGOTS

Snails baked with chimichurri butter, served with brioche

CROQUETTES DE CANARD

Duck croquettes with guava & chipotle chutney

GÂTEAU DE MAÏS, BURRATA (V) ADD CAVIAR + €

Corn cake topped with burrata

MOULES LATINE

Cornish mussels, Latine marinère sauce, crispy fries

CALAMARS GRILLÉS

Grilled squid marinated in ají panca chilli, sweetcorn purée

POMME & FOIE GRAS

Dehydrated apple slice, foie gras, vanilla oil

SALADE DE BURRATA

Creamy burrata, mango vinaigrette, smoked almonds

SALADE DE CANARD

Duck salad with goat's cheese & raspberry vinaigrette



MAINS

CHOU HISPI GRILLÉ À LA BRAISE (V)

Grilled hispi cabbage, Peruvian curry sauce, Comté cheese

MAGRET DE CANARD

Pan-fried duck magret, confit potimarron, guava sauce

RIBEYE 450g

Chargrilled ribeye, chimichurri Béarnaise

BOUILLABAISSE

Halibut, prawns, cockles & ají panca rouille

CÔTELETTES D'AGNEAU

Marinated lamb cutlets, plantain ravioli, Andean jus

FILET DE BŒUF 200g

Chargrilled beef fillet, Périgord sauce with dark chocolate

POULPE GRILLÉ

Grilled octopus, Puy lentils, olive sauce

LOUP DE MER

Wild sea bass, ají amarillo beurre blanc

SUPRÊME DE POULET

Roast chicken, wild mushroom sauce, sauce vert

SIDES

VEGETABLE TIAN (VG)

Layered Provençal vegetables, slow-baked with olive oil and herbs

BROCCOLI TENDERSTEM (V)

Grilled broccoli, herb butter

MASH POTATO (V)

Creamy mashed potatoes

BABY GEM SALAD (VG)

Green salad, tomatoes, onions

POMMES FRITES (V)

French fries with garlic rosemary

Vegetarian and vegan menu available on request.

(v) vegetarian, (vg) vegan.

Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.

Detailed information on the fourteen legal allergens is available on request.

A discretionary optional service charge of 13.5% will be added to your bill. Includes VAT.