



## APPETIZERS

OKONOMIYAKI  
CALAMARI, SHRIMP, VEAL BACON, FONTINA CHEESE  
68

BEETROOT SALAD  
MARINATED FETA, GRILLED ASPARAGUS, MUSTARD DRESSING  
48

PUMPKIN RAVIOLI  
BUTTERNUT SQUASH, RICOTTA, SOY CARAMEL  
55

TRUFFLED ASPARAGUS  
GRILLED ASPARAGUS, GRUYERE, TRUFFLE MOUSSELINE  
58

ATELIER M SALAD  
RED ENDIVES, PALM HEART, CHERRY TOMATOES, FIOR DI LATTE MOZZARELLA  
SMOKED DUCK, POACHED EGG  
58

BURRATA  
ORGANIC TOMATOES, 10 YEAR AGED BALSAMIC, SESAME GRISSINI  
85

ROCK SHRIMPS  
TEMPURA BATTER, SRIRACHA YUZU MAYONNAISE  
58

ALL PRICES EXCLUSIVE 10%  
MUNICIPALITY FEE



## APPETIZERS

TUNA TARTARE  
HAWAIIAN TUNA, AVOCADO, TRUFFLE JUS  
68

HAMACHI CARPACCIO  
YELLOWTAIL, RED RADDISH, WASABI SALSA, CITRUS MISO  
99

CRAB CROQUETTES  
LUMP CRAB, CANNELLINI CREAM, HORSERADISH MOUSSE  
68

TIGER SHRIMP SALAD  
POACHED SHRIMP, AVOCADO, CRISPY SHALLOTS, TRUFFLE VINAIGRETTE  
78

HAND CUT BEEF CARPACCIO  
CURED STRIPLOIN, WILD ARUGULA, PARMIGGIANO REGGIANO COMPOTE  
66

BEEF GYOZA  
BEEF STRIPLOIN, SAUTED KIMCHEE, SPICY PONZU  
65

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## PIZZA

MARGHERITA  
MOZZARELLA, TOMATO, BASIL  
48

SPICY SALAMI  
SPICY SPIANATA CALABRESE SALAMI, MOZZARELLA, TOMATO SAUCE  
68

VALTELLINA AIR DRIED BEEF  
TALEGGIO CHEESE, WILD ARUGULA, SHAVED PARMESAN  
68

BUFFALO  
BUFFALO MOZZARELLA, CHERRY TOMATOES, BASIL PESTO  
78

ATELIER M GOURMET PIZZA  
ORGANIC TOMATOES, DUCK HAM, SMOKED MOZZARELLA  
85

TRUFFLE  
BLACK TRUFFLE, FONTINA, PETITE HERB SALAD  
88

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## MAIN COURSE

BULGOGI STEAMED BUN  
RIB EYE, CUCUMBER, LEEK, BULGOGI SAUCE  
99

ROASTED EGGPLANT  
SMOKED BUFFALO MOZZARELLA, BASIL PESTO, TOMATO FONDUE  
85

PORCINI RISOTTO  
PORCINI MUSHROOM, PARMESAN, BEURRE DE NORMANDIE  
110

MUSHROOM TAGLIATELLE  
TAGLIATELLE, WILD MUSHROOMS, CREAMY SAUCE  
95

SHREDDED BEEF BOLOGNESE  
BRAISED BRISKET, BUCATINI, PARMESAN  
90

LOBSTER LINGUINI  
CANADIAN LOBSTER, BASIL LOBSTER BROTH, PICHOLINE OLIVES  
155

GNOCCHI KING CRAB  
ALASKAN KING CRAB, GARLIC CONFIT, LOBSTER EMULSION  
115

PAN SEARED SEA BREAM  
PUMPKIN PUREE, FRENCH BEAN SALAD, YUZU OIL  
135

BLACK COD SAIYO YAKI  
MISO MARINATED BLACK COD, KABOCHA, CITRUS MISO SAUCE  
169

GRILLED WHITE BASS  
CHILEAN SEA BASS, GRILLED ZUCCHINI, CITRUS GREMOLATA  
185

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## MAIN COURSE

ORGANIC SALMON  
SEARED SALMON, BROCCOLINI, FENNEL JUS  
155

GRILLED JUMBO PRAWNS  
HERB CRUST, CITRUS OIL, LIME CONFIT  
175

ROASTED CORN FED BABY CHICKEN  
SMOKED PAPRIKA, POMMERY MUSTARD, ROASTED PEPPERS  
145

7 SPICES DUCK BREAST  
BLACK TRUMPET, CELERIAC PUREE, HOMEMADE CHUTNEY  
155

BARBECUE LAMB RIBS  
HONEY BARBECUE GLAZE, VEGETABLE SALAD  
145

ROASTED LAMB SHANK  
SALTED BUSH LAMB, CRISPY SAFFRON RISOTTO, LAMB JUS  
150

GRILLED CANADIAN LAMB CHOPS  
HERBS DE PROVENCE GLAZE, PARSNIP PUREE, POMMES GALETTE  
175

SHORT RIBS YAKINIKU  
MARINATED BEEF SHORT RIB, CRISPY RICE, GINGER SALAD  
145

BLACK ONYX STRIPLOIN "TAGLIATA"  
AGED BALSAMIC, WILD ARUGULA, PARMESAN, TARRAGON EMULSION  
185

BLACK ONYX RIB EYE  
GLAZED BABY CARROTS, MASHED POTATOES, BLACK TRUFFLE SAUCE  
245

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MUNICIPALITY FEE

SIDES

CREAMY POTATO PUREE  
35

SOY HONEY GLAZED SWEET POTATO  
35

TRIPLE COOKED FRIES, ROSEMARY SALT  
35

GREEN BEANS  
30

BABY SPINACH  
35

DRESSED LEAVES  
30

GARLIC BROCCOLINI  
40

TRUFFLE RICE  
80



FRENCH CHEESE PLATTER

BRILLIAT SAVARIN, FOURME AMBERT TRADITION, ST. MAURE AOC TRADITION,  
CAMEMBERT AOC XAVIER DAVID

140

**DESSERT**

HOT CHOCOLATE FONDANT  
VANILLA ICE CREAM, CARAMEL FEUILLETINE

58

CHEESE CAKE  
KUMQUAT MARMELADE, PASSION FRUIT ICE CREAM

55

TAHITI VANILLA CREME BRULEE  
WILD STRAWBERRY NAGE, CHOCOLATE BISCOTTI

55

TARTUFO GELATO  
DATES, CAPPUCCINO ICE CREAM, HAZELNUT CRUST

50

TIRAMISU  
MASCARPONE, LADY FINGERS, COFFEE

50

LIQUORICE PANNA COTTA  
BLUEBERRY, WHITE BALSAMIC

50

TRIO DE SORBET FAIT MAISON

50

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