

CAVIAR & BULL

MENU

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STARTERS

Beef

Angus beef carpaccio | béarnaise | hazelnut | Amaretto 'caviar' | oak smoked [GF]

17

Fish

Seasonal Mahi Mahi confit | Nori emulsion | charred leeks | almonds [LF]

17

Mushrooms

Sautéed wild mushrooms | potato confit | poached egg | black winter truffle [GF] [N] [VG]

24

Caviar & Bull

Wagyu beef tartare | pickled mushrooms | Platinum Sturgeon Caviar [LF] [N]

42

Scallops

Pan seared Canadian scallops | Granny Smith apple | cucumber | cauliflower purée | Sturgeon caviar beurre blanc [GF]

21

Gillardeau Oysters

Salmon roe | rice wine, soya & ginger vinaigrette [LF]

7 per oyster

Pork

Pork trotter & foie gras ballotine | sweet corn textures

16

Foie Gras

Foie gras terrine | smoked duck breast | homemade brioche | sauternes gel

18

Pumpkin

Slow roasted pumpkin | cannolo | pumpkin tartar | pumpkin purée | walnut [LF] [V]

14

Risotto

Acquerello risotto | saffron | prawns rossi | stracciatella di bufala [GF]

21/27

Red Cabbage Risotto

Fermented red cabbage | Acquerello risotto | pickled onions [V] [LF]

16/21

Pasta

Lamb tortellacci | roast pine nuts | porcini | lamb jus

18/24

[GF] - Gluten free | [LF] - Lactose free | [V] - Vegan | [VG] - Vegetarian

For any allergies or specific dietary requirements kindly ask your server



SELECTION OF PREMIUM STURGEON CAVIAR

Served with blinis, sour cream, egg yolk, chives & shallots

Osetra Caviar – Caspian Sea	€175 per 50 gr can	€17 per 5-gr spoon
Gold Label 'Baeri' – Siberian river	€115 per 50 gr can	€15 per 5-gr spoon
Rare Beluga 'Huso Huso' – Beluga	€390 per 50 gr can	€39 per 5-gr spoon
White Pearl 'Ruthenus' – Rare Albino	€210 per 50 gr can	€21 per 5-gr spoon
Platinum Hybrid Caviar – Mixed breed	€165 per 50 gr can	€16 per 5-gr spoon

Journey of Caviar

A taster spoon of all our premium selection of Caviar served with condiments

Served with a glass of NV Duval Leroy Brut, Côte des blancs, Champagne

€125

CAVIAR & BULL

MAIN COURSE

Beef

Australian Angus beef fillet | potato purée | seasonal vegetables | jus [GF]

36

Dry Aged Beef

Choose from a selection of special beef cuts, cured in our Dry Ager

Price according to weight. Ask your server for availability

Wild Boar

Fillet of wild boar | salt-baked beetroot | new potatoes | coffee & chocolate jus

31

Lamb

Lamb shoulder | potato dauphinoise | onion petal | spiced carrot purée | jus [GF]

31

Turbot

Pan seared Turbot fillet | rainbow chard | mussels | champagne sauce [GF]

36

Signature Fish al Sale

Seabass al sale | sambuca flambé | potato purée | seasonal vegetables [GF]

34

Fresh Local Catch

Local catch of the day | fresh fish cooked al sale or al cartoccio & carved at your table

Price subject to market availability. Kindly ask your server for assistance

Live Lobster

Live lobster served as *signature* 'Marvins' lobster popcorn' or cooked thermidor

Price according to weight

Cauliflower

Grilled cauliflower 'steak' | maple glaze | caramelised cauliflower purée | chimichurri salsa | pine nuts

24

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DESSERTS

Chocolate

Fondant

Dark Chocolate fondant | raspberry gel | toffee ice-cream

9

Cremeux

70% dark chocolate cremeux | pan de piece | Maldon salt | Masia del Altet olive oil

9

Lemon

Citron Revisitée

Lemon crumble | meringue | zest | foam

9

Yogurt

Panna Cotta

Yogurt | coconut | white chocolate | honeycomb | mango coulis

8

Fruit

Marvin's Fruit Goblet of Fire

Fresh carved seasonal fruit | cotton candy | Grand Marnier flambé

14