

Hot times, we have the solution - Watermelon and lemongrass gazpacho with grilled shrimps and fresh basil and mint leaves - as a starter or main dish

Weekly special: **grilled seabass filet with an essence of saffron on a bed of "snow" of cauliflower with touches of beet/balsamic butter served with a potato white asparagus salad**

BLACK SUMMER TRUFFLES FESTIVAL

- - "Black Gold Tenderloin", veal filet mignon on a port wine truffle essence with black truffles served with homemade tagliatelle and vegetables
- - "Black Gold Pasta" Black summer Truffles from Italy with Tagliatelle and thyme
- - "Black Gold Vol au vent delight", puff pastry filled with a Brie, truffles essence and fresh black truffles mousse affined with thyme on a layer of caramelized pears
- DRY AGED New York Prime El rancho 17 with homemade Dijon and horseradish Cafe de Paris with a gratin Dauphinois or tagliatelle and vegetables
- Rib-eye from el rancho EL 17 with homemade Dijon and horseradish Cafe de Paris with a gratin Dauphinois or tagliatelle and vegetables and cambray Potatoes with rosemary
- French Lam-chops prepared with fresh rosemary served with rosemary potatoes, tagliatelle or gratin Dauphinois