







TO START OR COMBINE

Risotto with dried ceps 	35 000	Pan-seared foie gras on duck rillettes with green pepper	59 000
Butter, parsley, parmesan cheese + pan-fried foie gras escalope 25 000		Potato rösti, green mango salsa	
"UNIMA" shrimp appetizer with maple aroma 	79 000	Homemade beetroot gravad lax	55 000
Goat cheese, citrus fruit, salad prouts		New potatoes with dill cream, yoghurt and vodka dip croutons	

SOUP

My grandmother's mediterranean fish soup 	45 000	Miso soup with tofu 	38 000
Garlic croutons, rouille sauce and grated cheese		Shiitake, spring onion	

TO START, AS MAIN COURSE OR TO SHARE

½ Dozen classic oysters n°2 baked with lemon basil aioli	85 000	Rustic zucchini, burrata and parmesan tart 	75 000
Grilled country bread, lemon and shallot with red vinegar		Salted shortcrust pastry, extra virgin olive oil	
Fritto misto	55 000	7hour braised lamb shoulder meltingly tender for two	99 000
Fish, squid, "UNIMA" shrimp and lime		White bean hummus	
Grand roasted camembert with maple syrup 	75 0000		
Walnut kernels, wild pepper and rosemary			

HOUSE SPECIALTIES

Large unima red label shrimp cooked in coarse salt and lightly smoked	129 000	Authentic tableside prepared caesar salad	49 000
Mashed potatoes with green onion and extra-virgin olive oil		Romaine, anchovies, garlic, parmesan, croutons	
Grilled zebu filet and bone marrow, béarnaise sauce	85 000	+ sautéed "UNIMA" shrimp 45 000	
Thick-cut fries and roasted onion with fresh thyme		Linguini with truffle oil, prepared with parmesan cheese	75 000
		Poulette sauce and fresh local mushrooms	

FROM OUR COAL-FIRED GRILL OVEN

FROM THE DEPTHS OF THE OCEAN

Herb-crusted, salmon with lemon and capers	115 000	Grouper filet with brown butter vierge sauce	55 000
White bean hummus and veal bacon		Crispy potato mille-feuille, confit garlic pea coulis	





THE BUTCHER'S STALL

Simmental beef tournedos rossini with seared foi gras	189 000	Beef ribs lacquered with honey and spices	75 000
Macaire potatoes, Madeira sauce with black truffle essence		Large fries and salad	
Beef shashlik, garlic butter and aromatic herbs	59 000	300 g mature simmental rib-eye steak, grilled with kashmir salt	175 000
Crushed apples with paprika, garlic and parsley		Béarnaise sauce, large home fries, green vegetables	
1 kg matured ibérico tomahawk red wine shallot butter	400 000	Senegalese-style grilled lamb dibi	79 000
Unlimited house thick-cut fries		Onion-mustard sauce, large home fries	
Duck breast glazed with 303 wild rum lacquer and spiced honey	79 000	Free-range chicken supreme with morel mushrooms	109 000
Mashed potatoes, grilled pineapple and wild arugula pesto		Tagliatelle with smoked duck breast	
Coquelet en crapaudine, grilled with provence spices	75 000	Persian-style chicken skewers	59 000
Crushed beans and paprika roast		Basmati rice with spices from a thousand and one nights	

SIDE DISHES

Grilled Leek	10 000	Mashed whipped with scallions and extra virgin olive oil potatoes	10 000
Large fries / Thick cut fries	10 000	Basmati rice with cardamom and cloves	10 000
Green vegetables with lemon	10 000	Linguini with garlic and olive oil	10 000

TO EAT WITH YOUR FINGERS

Crispy mozzarella sticks 	40 000	Piadinas, italian with mozzarella 	42 000
Red tomato and roasted pepper pesto		Tomato, basil, arugula and olive oil	
Honey and ginger glazed chicken wings	27 000	Mediterranean chicken burger	45 000
Sweet chili sauce		Chicken steak, feta cheese, aioli sauce, home fries	
Grilled rustic pizza with beef chorizo and chili pepper	52 000	Super veggie burger 	42 000
Tomato sauce, mozzarella, oregano, peppers, black olives		Grain tofu steak, oyster mushrooms, cheddar cheese, sprouts	
Rustic grilled pizza with beef chorizo and chili 	45 000	Classic burger	38 000
Tomato sauce, oregano, basil oil, green olive, cherry tomatoes		Zebu, American sauce, large fries	
Zebu satay, marinated with cola	27 000	+ Cheddar 4 000	
Peanut sauce			
Italian piadinas with grilled rib steak	45 000		
Garlic, mustard, basil, tomato, arugula, mozzarella			
On fire mexican burger	42 000		
Three-chilli ground steak, peppers, Cheddar, Mexican salsa, home fries			

A LOVE AFFAIR

Crêpes suzette flambée at your table	19 000	Daifuku mochis on a mikado raft	25 000
Rum, orange, vanilla butter		Black sesame, lemon apple, coconut tapioca	
Foret noir 2025	22 000	Dark chocolate mi-cuit with flowing caramel center	35 000
Chocolate, mascarpone, vanilla, morello cherry		Coffee emulsion, vanilla ice cream and condiments	
Club de nougat ice cream, cashew flavour	23 000		
Mille-feuilles, caramel			
Caribbean crème brûlée with pineapple aromas	22 000		
Coconut, vanilla, rum			