

# *La Dama*

## **To Share**

### **Tarragon Oysters - 5€ /ea.**

*Gillardeau N°3, Échalote & White Wine Vinegar Dressing*

### **Truffled Pâté - 7€**

*Pine Nuts, Dried Apricots, Dried Grapes & Toasts*

### **Smoked Burrata Pugliese & Sweet Potato - 14€**

*Seeds, Arugula & Herbs Dressing*

### **Bruschetta Méditerranéenne - 14€**

*Burrata, Seasonal Tomatoes, Black Olives & Pesto Genovese*

### **Salade Niçoise et Mollet - 14€**

*Lettuce, Tomatoes, Red Onions, Baby Potatoes, Seared Tuna, Cantabric Anchovies & Mollet Egg*

### **Pears, Figs & Gorgonzola - 16€**

*Spinach, Candied Nuts with Balsamic Dressing*

### **Roasted Beetroot Tartar - 16€**

*Zucchini, Avocado, Échalote, Mustard & Olive Oil Vinaigrette*

### **Steak Tartar "La Dama" - 22€**

*Our French Style Beef Tenderloin Steak Tartar*

### **Smoked Salmon & Blinis - 21€**

*Scottish Salmon Smoked Naturally from Pine Cones with Nonpareil Capers*

### **Tuna Tartar - 22€**

*Sustainably-Sourced Bluefin Tuna & Avocado*

### **Vermouth Lobster Spoons - 26€ /6 pcs.**

*Elegant Bite-Sized Lobster, Emulsified Vermouth & Natural Butter*

### **Grilled Key Lime Shrimps - 19€**

*Jalapeño & Fresh Emulsified Avocado*

### **Calamar Carbonara à la Sayrach - 19€**

*Our Modernist Carbonara Interpretation with Linguine made from Squid*

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## **Main Courses**

### **Lobster Linguine Arrabiata – 29€**

*Lobster, Olive Oil, Garlic, Fresh Cherry Tomatoes & Peperoncino*

### **Truffle Rigatoni - 24€**

*Green Asparagus Sauce & Black Truffles*

### **Saffron Shrimp Risotto - 26€**

*Risotto Milanese Adapted with Mediterranean Shrimps*

### **Salt Baked Sea Bream - 28€ (p.p. min 2)**

*With Baby Potatoes*

### **Sole Meunière - 32€**

*A Traditional Recipe Française*

### **Grilled Octopus - 24€**

*Smoked Spanish Paprika & Olive Oil*

### **Roasted Coquelet - 24€**

*Baby Chicken Marinated with Thyme & Garlic*

### **Beef Tenderloin - 27€**

*Elegant Demi-Glace & Glazed Échalote*

### **Wellington Duck Magret - 22€ (p.p. min 2)**

*Mushrooms, Pink Pepper & Tartufata Cream*

### **Beef Tenderloin à la Milanese - 21€**

*Grated Gruyère Cheese & Candied Cherry Tomatoes*

## **Side Dishes**

### **Green Asparagus – 7€**

*Citric Oil & Ricotta Cheese*

### **Roasted Carrots – 7€**

*Thyme, Brandy & Ginger Butter*

### **Peperoncino Broccoli - 6€**

*Grilled with Olive Oil & Roasted Garlic*

### **Sautéed Baby Potatoes - 7€**

*Herbs & Garlic Butter*

### **Traditional Mashed Potatoes - 6€**

*Potato & French Butter*

**With Black Truffles - 11€**

### **Truffle Fries & Gruyère - 9€**

*Hand Cut Potatoes with Truffle & Salty Touches*