



MONACO • PARIS • MYKONOS • SAINT-TROPEZ • MALTE • MERIBEL • HONG KONG • MEXICO • TULUM

STREET FOOD

EXCEPTIONAL BEEF HAM
Smoked ribeye ham, cured for 40 days **26**

PROSCIUTTO DI KOBE
Kobe beef ham, cured for 4 months **35** 🌿

MINI BIG K™ 🌿

3 mini Kobe beef bacon burgers, black truffle, foie gras, secret sauce **36**

PIZZETTA

Roquette, Parmesan, white truffle sauce 🌿 **25**
Add black truffle **+12**

TARTARE & TARTINE

Veal, praline, sesame gaufrette **21**

PIQUE-NIQUE

Ortiz tuna **18**

PETIT KEBAB 🌿

3 mini Kobe & Angus shawarma, wheat galette, tahini **21**

TATAKI 🌿

Kobe beef ribeye, yuzu ponzu sauce **49**

TOSTADITAS

Crunchy Kobe beef tacos, corn galette, smoked guacamole **29** 🌿

GYOZA KOBE

3 Kobe beef gyoza, vinegary jalapeño sauce **22** 🌿

GYOZA VEGGIE

3 shiitake, enoki, kimchi gyoza, yuzu ponzu sauce, truffle **19** 🌿

CRISPY ROLL

2 candied Black Angus crispy rolls, hoisin sauce **19**

HAMACHI CRUDO

Yellowtail, lemon soy sauce, black truffle **29**

CEVICHE

Seabass ceviche, raspberry, truffle flavored oil **26**

FRITTO MISTO

Small fried calamari, curry powder **26**

MÉRIBEL EXCLUSIVE

BOÎTE CHAUDE

Mont d'Or cheese, ribeye ham,
potatoes, green salad **38**
Add black truffle **+12**



OUR GREAT MEAT



OVEN GRILLED

SERVED WITH HOMEMADE MASH

FRENCH TERROIR BEEF

Filet mignon, 200g **37**

Center cut filet, 300g **49**

Chateaubriand, 600g for 2 **99**

BLACK ANGUS BEEF

Bistrot style bavette, shallots, 250g **35**

Ribeye, 300g **56**

Prime rib 1.2kg for 2, please allow 40' **165**

Filet mignon, 200g **49**

Center cut filet, 300g **73**

Chateaubriand, 600g for 2 **145**

WAGYU BEEF

Tagliata, roquette, cherry tomatoes Parmesan **36**

Picanha suprema, 300g **69**

Double ribeye, 500g, for 1 or 2 **162**

MILK FED VEAL

Center cut filet, our favorite, 300g **39**

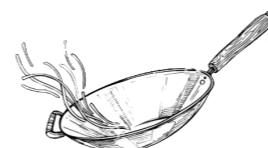


TEPPANYAKI

CERTIFIED KOBE BEEF

Ribeye Mikazuki, moon's crescent, 170g **175**

Emperor's cut, 200g **210**



WOK

SERVED WITH RICE

Sliced & sautéed beef, Paradise pepper
sauce, roasted aubergines **36**



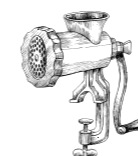
BARBECUE

Black Angus Skirt steak marinated
in chimichurri rojo **39**



BRAISED

Le Coucou bœuf bourguignon **36**



GROUND

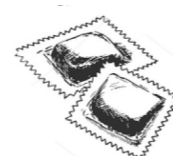
SERVED WITH FRESH FRENCH FRIES

BURGER

Double Kobe beef bacon cheeseburger
voluntarily fast food **33**
Add black truffle **+12**

TARTARE

Rangers Valley beef tartare **33**



PASTA FATTA A MANO

Braised Kobe beef ravioli, black truffle,
Parmesan cream & almonds **36**

SALADS & SOUP

KALE SALAD 🌿

Avocado, Parmesan, cherry tomatoes, lemon zests **25**

BEAUFORT SALAD

Beaufort cheese, walnuts **24**

BURRATA

Creamy burrata & fresh tomatoes **26**

SOUP OF THE DAY

Ask our team **19**

NO BEEF

FRENCH COCKEREL

Small chicken, raised in open air farming **31**

STEAMED SEABREAM

Seabream filet, Imperial soy sauce, fresh ginger **31**

ARTICHOKE MEZZA LUNA 🌿

Ravioli, artichokes, Parmesan, sage butter **27**

SIDES

HOMEMADE POTATO MASH

SIGNATURE

Classic **8**

Gravy & Guérande salt **9**

Lemon & yuzu **9**

Crispy Kobe beef bacon **18**

Caviar **29**

PEPPER

Mild jalapeño pepper **9**

CHEESE

30 month aged Comté,
black truffle **16**

TRUFFLE

White truffle sauce **16**

Black truffle **22**



FRESH FRENCH FRIES

Plain, cooked in Kobe butter **12**

Parmesan

& black truffle **16**



VEGETABLES 🌿

Sautéed mushrooms **14**

Corn on the cob & aioli sriracha **12**

Roasted broccoli & cauliflower **14**

Anchovy purée & vegetables **14**

Allergens list available upon request – Net prices in euros, taxes and service included

Meat origins : USA / Japan / Australia / Holland

