

MICHELIN
2025

RIVIERA

RESTAURANT

OYSTERS

NO. 2 (100-120g); NO. 3 (80-100g); NO. 4 (60-80g)



KRYSTALE NO. 2 France _____ **4.85**

Sweet, Delicate, with a Slightly Sweet Aftertaste.

TSARSKAYA NO. 3 France _____ **4.85**

Perfectly Balanced, Sweet & Slightly Salty Flavour

PERLE BLANCHE NO. 2 France _____ **5.45**

Fresh & Slightly Sweet Flavour with
a Nutty Aftertaste

POESIE NO. 2 France _____ **4.65**

Mild & Slightly Sweet Flavour with
a Light Seaweed Aftertaste

GILLARDEAU NO. 2 and NO. 4 France __ **5.45 / 4.25**

Rich in Flavour, Sweet & Salty with
a Mild Fruity Aftertaste

UMAMI NO. 3 Ireland _____ **4.85**

Intensely Spicy, Sweet & Creamy with
an Aftertaste of Seaweed

CARPACCIO



**CARPACCIO OF BEETROOTS BAKED
IN HERB SALT CRUST** _____ **15.85**

Caramelised Goats' Cheese, Wine Poached Pear,
Pine Nuts, Beetroot & Spinach Leaves, Raspberry
Balsamic Dressing

**BEEF CARPACCIO WITH DUCK
FOIE GRAS PÂTÉ** _____ **17.85**

Rocket, Parmigiano Reggiano Cheese &
Truffle Oil Dressing

OCTOPUS CARPACCIO _____ **17.85**

Almond & Sun-dried Tomato Pesto, Caperberries,
Rocket and Lemon-Chilli Dressing

TARTARE

BEEF FILLET TARTARE _____ **15.85**

Enriched with Cognac & Truffle Mayonnaise

SCOTTISH SALMON TARTARE _____ **15.85**

Mustard Dressing & Trout Caviar

YELLOWFIN TUNA TARTARE _____ **15.85**

Guacamole & Lumpfish Caviar

TRIO TARTARE _____ **17.85**

Scottish Salmon, Yellowfin Tuna,
Sea Scallop

*All Tartare dishes are served with Chopped Herbs,
Quail Eggs & Crispy Baguette

COLD APPETISERS FOR SHARING



CHEESES FROM MEDITERRANEAN REGION _____ **26.85**

Fig Bread, Pear-Mustard Jam, Nuts, Berries & Rosemary Crisp

ANTIPASTI _____ **26.85**

Olives - Kalamata, Dolche Sicilia, Cheeses - Mozzarella, Parmigiano Reggiano, Marinated Feta Cheese,
Meats - Prosciutto, Beef Tartare, Vitello Tonnato, Grilled Vegetables - Courgette, Bell Peppers, Asparagus,
Sun-dried Tomatoes



VEGETARIAN OPTION AVAILABLE

SEAFOOD PLATTER _____ **68.85**

Oysters Perle Blanche, Umami, Poesia, Seafood Ceviche, Blanched Tiger Prawns,
Scottish Salmon & Tuna Tartare



Groups of six guests or more will be charged a 10% service charge.
After 11 p.m. a 10% service charge will be added to the bill.
All prices are shown in Euros. Ask your waiter for a menu showing allergens.

SALAD AND COLD APPETISERS



/NEW/

✓ STRACCIATELLA FROM APULIA _____ 16.85

Tomatoes tossed with Balsamic, Brioche, Avocado & Kalamata Olive Tapenade

- Juicy Grilled Prawns (5 pcs) _____ 7.85

TRUFFLE BURRATA & PARMA HAM _____ 18.65

Brioche with Truffle Infused Butter, Rocket, Parmesan, Balsamic & Olive Oil Dressing

✓ VEGETARIAN OPTION _____ 16.65

VITELLO TONNATO _____ 17.65

Slow-braised Veal with Tuna-Caperberry Sauce & Seared Fillet of Tuna

GRILLED BEEF MEDALLIONS, COURGETTE & BELL PEPPERS _____ 18.85

Rocket, Plum and Sun-dried Tomatoes, Parmesan, Pine Nuts & Balsamic Dressing

LAYERED AVOCADO & MANGO SALAD _____ 17.85

Fried Tiger Prawns and Mango Balsamic & Chilli Dressing

GRILLED TUNA SALAD _____ 17.85

Green Beans, Artichokes, Quail Eggs with Sun-dried Tomato, Herb & Olive Oil Dressing

SEAFOOD SALAD _____ 19.65

Seared Sea Scallops, Tiger Prawns, Cured Salmon with Trout Caviar, Orange, Grapefruit, Pineapple, Cucumber & Chilli-Mango Dressing

SEAFOOD & FISH CEVICHE _____ 19.65

Tiger Prawns, Octopus, Calamari, Tuna in a Spicy Citrus Fruit Marinade with Plum Tomatoes, Avocado & Mango

HOT SMOKED SALMON, AVOCADO & TROUT CAVIAR _____ 17.85

Lettuce, Plum Tomatoes, Poached Egg & Mustard-Olive Oil Dressing

FRIED CHICKEN LIVER SALAD WITH GORGONZOLA DOLCE _____ 16.65

Wine Poached Pear, Lettuce, Raspberry Balsamic Dressing

CEASAR SALAD

- With Succulent Fried Tiger Prawns __ 17.65

- With Grilled Corn-fed Chicken Fillet __ 16.65

HOT APPETISERS

GOLDEN SEARED SEA SCALLOPS _____ 20.85

Caramelised Cauliflower Purée, Green Asparagus & Hollandaise Sauce

FRITTO MISTO _____ 18.85

Crispy Baby Calamari, Tiger Prawns, Broccolini, Sun-dried Tomato Hummus

BABY CALAMARI STUFFED WITH TIGER PRAWNS _____ 18.85

Sun-dried Tomato Hummus, Feta Cheese and Basil Pesto

PAN-FRIED DUCK FOIE GRAS WITH CARAMELISED FRUIT _____ 18.85

Apple & Vanilla Purée, Wild Berry Sauce and Brioche

TIGER PRAWN RAVIOLI _____ 18.85

with Broccoli & Root Vegetables in Tiger Prawn Bisque Sauce

✓ CREAMY MUSHROOM RISOTTO _____ 19.85

Porcini, Shiitake and Shimeji Mushrooms, with Creamy Mascarpone, Truffle Infused Butter and Parmesan

SEAFOOD RISOTTO _____ 19.85

Tiger Prawns, Sea Scallop, Calamari, Octopus

* Choose how you want your risotto to be cooked:
Al dente or Well-done

SOUPS



✓ RICH PORCINI MUSHROOM AND ROOT VEGETABLE CREAM SOUP _____ 14.85

With Fried Porcini Mushrooms, Truffle Oil and Garlic Butter Baguette

TIGER PRAWN BISQUE & SEA SCALLOP TARTARE _____ 18.85

Fried Tiger Prawns & Lumpfish Caviar

RICH SEAFOOD & FISH SOUP _____ 18.85

Crispy Baguette with Herb Butter and Spicy Garlic Sauce

FREE-RANGE CHICKEN BROTH _____ 12.85

Root vegetables & Quail Eggs

✓ TOMATO CREAM SOUP _____ 12.85

With Greek Feta Cheese Kalamata Olive Tapenade and Basil Oil

MEAT DISHES

BEEF FILLET STEAK _____ 32.85

Oven Roasted Vegetables, Potato & Truffle Infused Butter Mash, and Bordelaise Sauce

ADD TO STEAK _____ 7.85

- Duck Foie Gras
- Grilled Tiger Prawns
- Seared Sea Scallops

GRILLED PREMIUM ENTRECÔTE

Succulent Black Angus Steak, Served with Oven Roasted Vegetables Potato & Roasted Garlic Mash and Bordelaise Sauce _____ 52.50

minimum portion 300g, price for 100g 17.50

IBERICO BEEF CHEEK IN BORDELAISE SAUCE _____ 26.85

Fried Mushrooms, Root Vegetables & Sweet Potato Purée

NUT-CRUSTED CORN-FED CHICKEN FILLET _____ 24.75

Green Asparagus, Potato & Truffle Infused Butter Mash, and Porcini Sauce

SUCCULENT VEAL FILLET _____ 32.85

Green Asparagus, Sweet Potato Purée, Fried Mushrooms & Hollandaise Sauce

RACK OF LAMB _____ 32.85

Spinach with Quinoa, Feta Cheese, Parsnip Purée & Rosemary Sauce

DUCK BREAST & FOIE GRAS _____ 30.85

Caramelised Apples & Grapes, Parsnip Purée, and Cherry Sauce

RIVIERA OPEN-FACED BURGER _____ 19.85

Succulent Beef, Fried Mushrooms, Caramelised Onions, Gorgonzola Dolce, Cheddar, Pancetta, Romaine Lettuce & Mustard Sauce

DESSERTS

OUR REFRESHING HOMEMADE SORBETS ONE SCOOP _____ 3.00

Rhubarb-Strawberry / Mango / Amalfi Lemon

OUR DELICIOUS HOMEMADE ICE-CREAM ONE SCOOP _____ 3.00

Valrhona Chocolate / Sicilian Pistachio / Strawberry / Madagascar Vanilla

CHILLED MARZIPAN-HAZELNUT CAKE _____ 9.85

Berries and Strawberry, Passion Fruit Sauce

GOATS' CHEESE CHEESECAKE WITH FIG JAM _____ 9.85

Caramelised Walnuts, Pistachios, Berries & Wild Berry Sauce

FISH DISHES



MEDITERRANEAN SEA BASS _____ 29.85

- OVEN BAKED FILLETS

Wrapped In Grape Leaves With Herb Butter

- OVEN BAKED WHOLE FISH

With Root Vegetables, Tomatoes And White Wine

Roasted Vegetables, Sweet Potato Purée, White Wine, Tomato & Olive Sauce

FILLET OF HALIBUT _____ 29.85

Baked with Tomatoes, Herb & Parmesan Breadcrumb Topping, Asparagus, Sweet Potato Purée, and Hollandaise Sauce

WHITE WINE BRAISED OCTOPUS _____ 31.85

Potato Mash, Spinach, Feta Cheese & Olive Tapenade

GRILLED TUNA STEAK _____ 29.85

Green Asparagus, Caramelised Cauliflower Purée, White Wine, Tomato and Olive Sauce

MISO-MARINATED BLACK COD _____ 38.85

Broccolini, Mushrooms, Parsnip Purée, and Almond Sauce

OVEN BAKED PINK TIGER PRAWNS _____ 25.95

Avocado, Mango, Lettuce, Quinoa, Mango, Chilli & Olive Oil Sauce

RIVIERA FISH & SEAFOOD PLATTER _____ 36.85

Sea Scallop, Sea Bass Fillet, Tuna Fillet, Stuffed Baby Calamari, Octopus, Tiger Prawns / Fried Vegetables, Sweet Potato Purée, White Wine, Tomato & Olive Sauce

BAKED LOBSTER WITH BISQUE-BÉCHAMEL SAUCE

500 G _____ 48.85 1 KG _____ 97.75

Avocado, Mango, Asparagus Salad and Spicy Citrus Fruit Dressing



VANILLA CRÈME BRÛLÉE _____ 9.85

Mango-Tequila Sorbet, Berries

LIGHT & FLUFFY TIRAMISU _____ 9.85

with Valrhona Cocoa

PAVLOVA WITH MASCARPONE-VANILLA CREAM _____ 9.85

Berries in Vanilla Syrup

HOT APPLE BAKE WITH ALMOND CRUMB _____ 9.85

Vanilla Ice-Cream and Caramel Sauce

VALRHONA CHOCOLATE FONDANT _____ 9.85

Vanilla Ice-Cream, Berries and Passion Fruit Sauce