



LA ROSE DES VENTS

*In the heart of the Mediterranean,
whispered tales tell of "La Rose des Vents",
a mystical compass rose guiding
ailors through tempests and tranquil seas alike.*

*Legends claim its petals hold secrets
of lost treasures and safe passages,
eternally safeguarding those who dare
to follow its whispered wisdom.*

OYSTER BAR

OSTRICHE	9
<i>Oyster Tarbouriech N°3</i>	<i>/piece</i>
PLATEAU ROYAL	95
<i>Oysters, Scampi, Red King Prawn</i>	
GAMBERO DI MAZZARA CRUDO CON CAROTE DI POMIGLIANO	45
<i>Red King Prawn, lemon, Pomigliano carrots</i>	
TARTARE DI SCAMPI E FOIE GRAS	45
<i>Scampi tartare with foie gras</i>	
TARTARE DI SPIGOLA	32
<i>Seabass tartare with avocado and lime</i>	
TARTARE DI TONNO ROSSO E SCAMPI	38
<i>Red Tuna tartare with scampi and yellow confit tomato coulis</i>	
CARPACCIO DI SPIGOLA CON SALICORNIA	24
<i>Seabass carpaccio with salicornia and lime</i>	
CARPACCIO DI GAMBERI ROSSI	38
<i>Red prawns carpaccio with lemon</i>	
FANTASIA DI CRUDI	65
<i>Chef sélection</i>	

STARTERS

KING CRAB OLIO E LIMONE	60
<i>King crab, oil and lemon</i>	
POLPO GALIZIANO CON CREMOSO DI PATATE	36
<i>Octopus, potatoes puree, Salicornia, chives, candied tomato, spicy crumble</i>	
PAPPA AL POMODORO AI FRUTTI DI MARE	24
<i>Tomatoe sauce, onion and bread soup with seafood</i>	
TIEPIDO DI MARE	38
<i>Seafood, raspberry dressing</i>	
TEMPURA DI PESCE CON VERDURE	38
<i>Tempura, fish and season vegetables</i>	
CARPACCIO DI MANZO	24
<i>Beef carpaccio with rucola and parmesan</i>	
CATALANA DI ASTICE	20
<i>Steamed lobster, boiled potatoes, cherry tomatoes, celery, red onions, black olives, fresh basil and parsil</i>	/100g
IMPEPATA DI COZZE	25
<i>Peppered Mussels</i>	

SALADS

NIÇOISE	26
<i>Lattuce, tuna, green beans, boiled eggs, tomatoes, olives, anchovies</i>	
QUINOA & AVOCADO	22
<i>Avocado, quinoa, vegetables</i>	
BURRATA PUGLIESE CON DATTERINI ROSSI E GIALLI	22
<i>Burrata Pugliese with datterini tomatoes red and yellow, basil</i>	
LATTUGA E POMODORINI	16
<i>Lettuce and tomatoes</i>	
RUCOLA E POMODORINI	16
<i>Rocket salad and tomatoes</i>	

PASTA

TAGLIOLINI AGLI SCAMPI	60
<i>Tagliolini with scampi, garlic, basil, bisque</i>	
SPAGHETTI ALL'ASSASSINA	32
<i>Spaghetti with spicy tomato sauce, crumble, baby squid</i>	
SPAGHETTI POMODORO E BASILICO	24
<i>Spaghettoni with tomato sauce and basil</i>	
GNOCCHETTI GAMBERI ROSSI, POMODORINI E PECORINO	38
<i>Gnocchetti with red king prawns, cherry tomatoes, basil, Pecorino cheese</i>	
SPAGHETTI ALLE VONGOLE	32
<i>Spaghetti with clams</i>	
PACCHERI ALL'ASTICE	20
<i>Paccheri with lobster, basil, cherry tomato</i>	/100g
TAGLIOLINI CON PESCATO DEL GIORNO	50
<i>Catch of the day tagliolini with basil and cherry tomato</i>	

FROM OUR GRILL

SCAMPI	18 /100g
KING CRAB	80
CALAMARI	38
ENTRECÔTE WAGYU	98
RED KING PRAWN	18 /100g
CATCH OF THE DAY	14 /100g
HAMBURGER	31

MAIN COURSES

SPIGOLA AL SALE	14
<i>Salted crust sea bass</i>	/100g
CATCH OF THE DAY	14
<i>Guazzetto, acqua pazza, cacciatora</i>	/100g
TRANCIO DI TONNO CON VERDURE DI STAGIONE	45
<i>Seared tuna with vegetable mix</i>	
SOGLIOLA ALLA MUGNAIA O ALLA GRIGLIA	14
<i>Sole, butter, lemon juice, parsley</i>	/100g
FILETTO DI ROMBO CON VERDURE CROCCANTI	45
<i>Filet of turbut, crunchy vegetables of the season à la julienne, cream of garlic ginger butter</i>	
ZUPPA 'ROSE DES VENTS'	70
<i>Mix of fish, shell fish, scampi and red king prawn</i>	
FRITTURA MISTA	50
<i>Mix of fried sea food</i>	
MILANESI DI VITELLO	48
<i>Filet of Veal cutlet Milanese style</i>	

SIDES

FRENCH FRIES	14
PATATA PREZZEMOLATA	14
VERDURE MISTE GRIGLIATE	15

DESSERTS

FRUTTA E FRUTTINI	30
<i>Mix of fresh fruit and fruttini ice cream</i>	
GELATO ALLA VANIGLIA À LA MINUTE	14
<i>Home made vanilla ice cream à la minute</i>	
SORBETTO AL LIMONE	14
<i>Lemon sorbet with raspberry sauce</i>	
TAGLIATA DI FRUTTA	22
<i>Selection of seasonal fruit platter</i>	
TIRAMISÙ	14
CHEESECAKE CON CULI' DI FRAGOLA	16
<i>Cheesecake with strawberry sauce</i>	