



CEDRUS

Restaurant & Bar

Dinner Menu

Plateau Royal

140 €

2 Langoustine, 2 red prawns, 4 tiger prawns, pink prawns,
4 razor clam, 2 scallops, 4 fasolari, 6 oysters, granciporro crab,
Amberjack carpaccio, snapper tartare (B, C, D, F, G, L, P) *

Plateau Cedrus

80 €

4 oysters, 2 langoustine, 4 tiger prawns, pink prawns,
4 razor clam, 2 fasolari, amberjack carpaccio (B, C, D, F, G, L, P) *

With Calvisius Prestige Caviar (D)

10gr 30 € / 30gr 90 €

Starter

Snapper

tartare, cucumber, salted lemon & mint (D, G) *

40gr 14 € / 80gr 28 €

Amberjack

carpaccio, peaches & Brut Rosé (D, F) *

40gr 14 € / 80gr 28 €

Prawn

cocktail, Marie Rose sauce, avocado (B, C, G, L) *

32 €

Scallop

chard, elephant garlic IGP (B, G, P) *

28 €

Fish & Chips

cod, potatoes & tartar sauce (C, D, L) *

26 €

Garden on the Plate

vin cotto dressing

24 €

Estate-cured ham

squacquerone, Piadina (A, G) *

28 €

Fish products to be consumed raw or practically raw have been subjected to a thermal shock at -20° for 24 hours in compliance with EC Regulation 853/04. Some of our artisanal products are blast chilled in our premises to keep the freshness. ***Product blast chilled.** Indication of the presence of allergens in foods pursuant to Article 44 of Regulation (EU) No 1169/2011: A = Cereals containing gluten, B = Crustaceans, C = Eggs, D = Fish, E = Peanuts, F = Soya, G = Milk and lactose, H = Nuts, I = Celery, L = Mustard, M = Sesame seeds, N = Sulphur dioxide and sulphites, O = Lupine, P = Mollusc



First Course

Risotto

pumpkin, goat's cheese and chicory (G)*

28 €

Linguine

Estate-grown wheat, crab and tomato (A, B)*

32 €

Ravioli

goat's cheese, aubergine, courgette cream and pine nuts (A, C, G, H)*

30 €

Strozzapreti

sea snails, borlotti beans and wild fennel (A, G, P)*

30 €

Cold soup

tomato and watermelon, ravioli with pink shrimps (A, B, C, G)*

26 €

Main Courses

Courgette

variations and textures

38 €

John Dory

breaded, herbs, bell pepper, bagna cauda sauce (A, G, D)*

42 €

Mediterranean Fish

curry, La Ratte potatoes and white turnips (B, C, D)*

45 €

Blue Lobster à la Catalana

lime mayonnaise (B, C, L)*

85 €

Sea bass

baked in a salt crust, light tomato sauce, oregano (D)*
(recommended for 2 people)

95 €

Sole

orange, bottarga, sautéed spinach (A, G, D)*

55 €

Spit Roast

Roots

celeriac, beetroots, potatoes

38 €

Baby chicken

sauce diable, potatoes and salad (L)

40 €

Rack of lamb

harissa, yogurt, baba ganoush and spring onions (G)*

42 €