

LE RESTO
by Patchi



ya
Youssef Akiki

Two powerhouses of culinary innovation
have come together to create a unique
and unforgettable dining experience.

Enjoy a Mediterranean feast filled with
fresh ingredients and bold, delicious
flavors that excite every bite.

Welcome to this match made
in culinary heaven.

BREAKFAST

Available till noon

Cheese Selection 20

Curated assortment of fine cheeses

Spanish Chorizo 12

Thinly sliced Spanish chorizo

Viennoiserie Basket 8

Freshly baked croissants

*Creamy
with subtle
smoky notes*

Labneh with Smoked Tomato 12

Labneh served with smoked tomato & Espelette pepper

Parisienne 13

Seasonal jams, honey & butter, bread basket

Eggs your way 12

Choice of scrambled eggs, sunny-side up, or omelette, served with green salad

Cheese Omelette 13

Cheese omelette with green salad

Wild Mushroom Omelette 13

Omelette with sautéed wild mushrooms, with green salad

Scrambled Eggs & Bacon on Brioche 15

Scrambled eggs, crispy bacon, served on a toasted brioche with green salad

Greek Yogurt Bowl 15

Greek yogurt topped with strawberries & house granola

Avocado Tartine & Smoked Salmon 24

Toasted country bread with avocado, smoked salmon & green salad

Poached Eggs & Avocado 15

Poached eggs with avocado on toasted country bread, served with green salad

Poached Eggs with Smoked Salmon & Avocado 24

Poached eggs with smoked salmon & avocado on toasted country bread, served with green salad

Grilled Halloumi 16

Grilled halloumi plate, seasonal garnish

★ We proudly serve only 100% certified organic eggs.



GARDEN TO TABLE

Fresh Green Avo 16

Mixed greens with baby rocca, fennel, avocado, almonds, & cranberries, tossed in soy vinaigrette

Roasted Beetroot & Feta 22

Mixed greens with roasted beetroot, feta cheese, crushed hazelnuts & lemon oil dressing

Neo-Niçoise 26

Lettuce with seared tuna, olives, soft quail eggs, confit potatoes, & red wine vinaigrette

Roasted Sweet Potato 19

Roasted sweet potato with pomegranate vinaigrette & shaved Manchego

Grilled Zucchini & Bresaola 26

Grilled zucchini with bresaola, arugula, Parmesan cheese, & aged balsamic glaze

Green Harvest & Artichoke 26

Green beans, asparagus & artichoke with grain mustard vinaigrette

Stracciatella Stuffed Tomato 22

Tomato stuffed with stracciatella, served with herb salad, olive crumble, & lemon oil dressing

Heirloom Cherry Tomato 25

Heirloom cherry tomatoes with goat cheese, green olives & olive oil dressing

* Colorful, juicy
and full of
character

RAW BAR

*Raw fish availability
is subject to daily arrival.*



Yellowtail Carpaccio 27

*Sliced yellowtail with citrus
vinaigrette*

Smoked Salmon Slices 24

*Smoked salmon with dill crust,
avocado, green apple & pickled ginger*

Beef Carpaccio 24

*Thinly sliced beef with Parmesan,
balsamic reduction & basil*



Tuna Tartare 28

*Tuna tartare with pressed cucumber
& avocado wasabi sauce*

*best with
a glass of
Chardonnay*

White Fish Ceviche 27

*White fish ceviche with mango
ginger relish & yuzu sorbet*

Hand-Cut Beef Tartare 32

*Hand-cut beef tartare served
with house fries*



IN THE MIDDLE

Cheese Selection 20

Curated assortment of fine cheeses

Spanish Chorizo 12

Thinly sliced Spanish chorizo

Roasted Feta 18

Roasted feta with sesame crust, tomato confit & basil coulis

*so
Fresh* →

Crab & Avocado 29

Smashed avocado topped with fresh crab

Crispy Calamari 24

Crispy calamari, Aleppo pepper & tzatziki sauce

Crispy Potato Chips & Padrón Peppers 14

Potato chips & Padrón peppers with bravas sauce

Raw Salmon Toast 18

Raw salmon on sourdough toast with wasabi mayo, soy vinaigrette

Bottarga Toast 22

Toasted bread topped with bottarga slices

MAIN EVENT

Beef Milanese 34

Beef Milanese escalope with baby rocca and cherry tomatoes

Grilled Sea Bass 38

Grilled sea bass with basil, smoked tomato sauce, and fresh herbs

*chef's *
choice*

Miso-Glaze Black Cod 58

Black cod glazed with miso, with soba noodles and relishes

Grilled Salmon 36

Fresh salmon with artichoke, fennel and avocado

Wagyu Burger 28

Wagyu beef burger, house fries

Steak Haché 30

*for
protein
lovers*

Grilled Wagyu beef patty topped with fried egg, house fries

Beef Tenderloin 55

Beef tenderloin with sautéed mushrooms and beef juice

Grilled Black Angus Entrecôte 59

MB4 grilled Black Angus entrecôte with succrine salad

Roasted Coquelet for two 58

Corn-fed roasted coquelet with potato grenaille & chicken juice



PASTAS

*Gluten-free pasta
available upon request*

Shrimp Pappardelle 28

*Pappardelle pasta with
shrimp in bisque sauce*

Spaghetti Pomodoro 19

Spaghetti in tomato sauce

*Light yet rich
in coastal
flavor*

Linguine Bottarga 28

*Linguine in tomato sauce,
topped with bottarga slices*

Scamorza & Asparagus Risotto 32

*Risotto with scamorza cheese
& fresh green asparagus*

Wild Mushroom Ravioli 25

*Mushroom ravioli served with
porcini sauce*



CRAFTED SIDES

Roasted Baby Potatoes 6

Sautéed Vegetables 7

Pomme Purée 6

House Fries 6

Sautéed Mushrooms 6

Sucrine Salad 7

SWEET NOTE

Éclair Praliné 13

Puff pastries filled with caramel cream & topped with hazelnut, served with vanilla ice cream

Choco Caramel 14

Dark chocolate caramel ice cream, crunchy caramelized almonds with chocolate sauce & pastilles

Éclat Rouge 15

Layers of yogurt ice cream and raspberry sorbet with red berry coulis, topped with coconut meringue & fresh strawberry

Fraise Influence 14

Crunchy crêpe, vanilla double cream & strawberries, served with strawberry coulis

Passion Passion 18

Crunchy hazelnut chocolate, passion fruit cream & praliné mascarpone, served with passion fruit sorbet

Rouge et Noir 17

Dark chocolate mousse, praliné crunch, raspberry confit, covered with dark chocolate glaze, fresh raspberries, served with raspberry sorbet

Tarte Fondante 14

Chocolate fondant tart covered with caramelized cocoa nibs served with vanilla ice cream

Ice Cream & Sorbet 6



*a sweet
passion affair*

HOT DRINKS

Espresso 5.5
Bold single-shot coffee with rich crema

Espresso Doppio 8
Double espresso with intense flavor

Espresso Macchiato 5.5
Espresso topped with a touch of foam

Cappuccino 7.5
Espresso with steamed milk and foam

Latte 7.5
Smooth espresso with velvety milk

Cortado 9
Balanced espresso with warm milk

Flat White 9
Rich espresso with silky microfoam

Americano 8
Espresso softened with hot water

Vanilla Latte 9
Creamy latte with vanilla notes

Caramel Latte 9
Smooth latte with caramel

Jasmine Green Tea 7
Delicate green tea with jasmine aroma

Earl Grey 7
Black tea with bergamot notes

Quimen 7
Chinese black tea with rich depth

Chamomile 7.5
Herbal infusion with floral notes

Ginger Infusion 8.5
Warming herbal infusion with ginger

Hot Matcha 8.5
Smooth hot matcha with earthy notes

Café Blanc 5
Orange blossom water infusion, aromatic and light

ICED COFFEE

Iced Latte 8

Chilled espresso with cold milk

Iced Vanilla Latte 9

Iced latte with vanilla notes

Iced Caramel Latte 9

Iced latte with caramel sweetness



Iced Americano 8

Chilled espresso with water

Iced Matcha 8.5

Chilled matcha with fresh earthy notes

COLD DRINKS

Still Water Large 5

Still Water Small 3.5

San Pellegrino Large 7

San Pellegrino Small 5

Soft Drink 5

Thyme Lemonade 8

Minted Lemonade 8

Orange Juice 7

Carrot Juice 7

Sunshine Glow 9

A blend of fresh orange juice & carrot juice with a hint of ginger

Passionella 9

A refreshing citrus cooler with passion fruit, lychee, ginger, & a hibiscus float

COCKTAILS

Clarified Piña Colada 15

Clarified rum cocktail with pineapple and coconut, & silky milk finish

Passion Lemongrass 15

Gin mixed with sparkling water, fresh lemon, passion & lemongrass

Amaretto Sour 15

Bourbon, amaretto liqueur, cherry, lemon juice & a distinctive hint of rue berry

Devil's Margarita 15

Sour Tequila cocktail with agave, lime & a red wine float

Frozen Limoncello 16

Citrus spritz with lemon sorbet, yuzu, limoncello, & sparkling Prosecco

Hugo Spritz 15

Prosecco cocktail with St. Germain liqueur, mint, & soda

Choco Old Fashioned 16

Smoked coconut fat-washed bourbon with dark chocolate & warm spices

Negroni 13

Gin cocktail with Campari & sweet vermouth

Aperol Spritz 15

Aperol and prosecco cocktail with orange bittersweet notes

Margarita 13

Tequila cocktail with lime & orange liqueur

Gin Basil 13

Gin cocktail with fresh basil & citrus

Mojito 13

Rum cocktail with mint, lime & soda

London Mule 13

Gin cocktail with ginger ale & lime

Moscow Mule 13

Vodka cocktail with ginger ale and lime

Espresso Martini 14

Vodka cocktail with espresso, coffee liqueur & a hint of vanilla

Dry Martini 13

Gin cocktail with dry vermouth

Cosmopolitan 13

Vodka cocktail with cranberry, lime, and orange liqueur

Bloody Mary 13

Vodka cocktail with tomato juice and spices

Bellini 13

Prosecco cocktail with peach syrup

Paloma 13

Tequila cocktail with grapefruit and soda

French 75 14

Gin cocktail with lemon and prosecco

Dirty Martini 13

Vodka cocktail with dry vermouth

COGNAC

Remy Martin XO	65
Hennessy XO	65
Hennessy VSOP	23
Remy Martin VSOP	23

GIN

Hendricks	13
Bombay Sapphire	12
Tanqueray	13
Tanqueray No.10	16
Oyster	12
The Botanist Islay Dry	14

MEZCAL

400 Conejos Joven Espadin	15
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RUM

Sailor Jerry Premium Rum	9
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TEQUILA

Don Julio Reposado	18
Don Julio Anejo	20
Don Julio Rosado	40
1800 Silver Reserva	12
1800 Reposado Reserva	13
1800 Anejo Reserva	20
1800 Milenio Extra Anejo	56

VODKA

Belvedere	18
Ciroc	16
Ketel One	12
Stolichnaya Gold	12
Stolichnaya Elit / Flavored	14
Stolichnaya Gluten Free	14
Beluga Noble	16
Beluga Transatlantic	20

WHISKEY

Johnnie Walker <i>Black Label 12Y</i>	14	Oban <i>Distillers Edition</i>	30
Johnnie Walker <i>Green Label</i>	18	Talisker 10Y	24
Johnnie Walker <i>Gold Reserve</i>	22	J&B <i>Reserve 15Y</i>	14
Johnnie Walker <i>Swing</i>	26	Dimple 12Y	15
Johnnie Walker <i>XR</i>	60	Dimple 15Y	18
Johnnie Walker <i>Blue Label</i>	60	Old Parr 12Y	14
Bulleit <i>Bourbon</i>	14	Monkey Shoulder	12
Dalwhinnie <i>Distillers Edition</i>	35	Glenfiddich 12Y	12
Singleton 12Y	15	Glenfiddich 15Y	16
Singleton 15Y	23	Glenfiddich 18Y	24
Glenmorangie <i>Original</i>	18	Glenfiddich 21Y	75
Lagavulin 16Y	25	Chivas <i>Royal Salute</i>	75
		Dalmore 12 <i>Single Malt</i>	48
		Macallan 12Y	13
		Balvenie 12Y	23