

Tasting Menu

GILLARDEAU OYSTER no.2 (4 pieces)

CARABINERO CARPACCIO

Marinated red prawn with virgin olive oil, mango gel, lime dressing, black caviar and espelette pepper

ALASKAN KING CRAB LEGS (150gr)

Blached crab legs served with orange dressing, crunchy baby iceberg, micros mix, virgin olive oil

BLACK MISO COD

Black cod marinated in miso, lay on a sauteed pak choi, miso butter sauce

CHILLED MANGO AND RASPBERRY PARFAIT

€ 321.00

Caviar

OSCIERTA BLACK 30gr

€ 125.00

BELUGA 30gr

€ 330.00

Appetizers

LOBSTER SALAD 500-600gr

Avocado, tomatoes cofit, baby gem, iceberg, shellfish dressing, chilli

€ 85.00

WILD MUSSELS CASSAROLE

Wild mussels cooked in garlic, white wine, chilli, parsley or served with coconut curry sauce, coriander

€ 31.00

WILD TIGER PRAWN

Sauteed prawn with spicy lemon grass paste and served with kale salad, carob crumble and bisque gel

€ 28.00

CARABENIRO

Red prawn cooked in garlic chilli orange butter sauce accompanied with salicornia salad

€ 95.00

PRAWN TEMPURA

Deep fried tiger prawn, served with strawberry coulis, ginger radish tempura sauce and nori dust

€ 29.00

BEGE GYOZA

Japanese dumplings with wild white prawn filling served with spicy oil, crispy spring onion and ponzu sauce, asian dressing

€ 28.00

SEAFOOD CROQUETTE

Crispy seafood balls, edamame, chilli tomato marmalade and bonito flakes

€ 23.00

ALASKAN KING CRAB LEGS (150gr)

Blached crab legs served with orange dressing, crunchy baby iceberg

€ 165.00

CRISPY CHEVRE GOAT CHEESE BALLS

Crispy goat cheese balls wrapped in fillo pastry with pistachio crumble served with fig, pomegranate, dry apricot, strawberry and honey chilli dressing

€ 28.00

TIGER PRAWN

Wrapped in filo pastry served with mango chilli marmelade

€ 26.00

SPICY TOFU SALAD

Seared tofu, avocado, cucumber, cherry tomato, mix garden leafs, chilli ginger marmalade and honey balsamic mustard dressing, chilli garlic oil, soy sesame seeds

€ 19.00

ROLL BEEF BIMBI

Pan fried beef USDA, bimi broccoli, asparagus and red peppers with chilli garlic oyster sauce, teriyaki sauce, kale salad, edamame mousse, royal quinoa

€ 49.00

BEEF CARPACCIO

Sliced USDA beef served with virgin olive oil, topinabur chips, parmesan foam, balsamic caviar, shallots

€ 33.00

Soup

SEAFOOD BOULLABAISSE

Black cod, chilian seabass, prawn, mussels, clams

€ 34.00

LOBSTER BISQUE

With crab meat

€ 24.00

Pasta

LOBSTER (500-600gr)

Spaghetti in rich tomato sauce

€ 85.00

VONGOLE (500gr)

Linguine with white wine, parsley

€ 58.00

Fish

BLACK MISO COD

Black cod marinated in miso, lay on a sauteed pak choi served with miso butter sauce

€ 65.00

CHILLEAN SEABASS

Chilean seabass resting on creamy green peas with caponata, lobster ink sauce

€ 95.00

SOLE MEUNIERE (800gr)

Pan grilled dover sole with braised burn leek, sweet potato puree, caper bugs, lemon butter sauce and coriander oil

€ 92.00

AMBERJACK

Grilled amberjack with parsnip pure, bimi broccoli and creamy caviar sauce

€ 48.00

TUNA STEAK

Grilled otoro bluefin tuna with spring vegetable, furikake dust and teriyaki sauce

€ 85.00

HALIBUT

Baked halibut fillet with chilli lemon grass served with sauted spinach and miso cauliflower pure

€ 56.00

SEARED SCALLOPS

Sweet and sour pepper sauce, vegetables caponata, cauliflower pure miso

€ 55.00

WILD JUMPO PRAWNS (per piece)

Grilled jumbo black tiger prawn lime miso glazed and chimichurri

€ 68.00

LIVE LOBSTER (per 100 gram)

Lobster with salmon caviar served with spring vegetables and ginger sweet potato pure Grilled or Thermidor

€ 15.00

Meats

VEAL CHOP (500gr)

Grilled veal chop with celeriac puree, tempura vegetable chimichurri and truffle mushroom sauce

€ 58.00

USDA PRIME FILLET (250gr)

Black angus fillet with crispy potato pave, truffle mushroom gel, asparagus, shimeji

€ 85.00

AUSTRALIAN WAGYU A5 SIRLOIN STEAK (350gr)

Grilled wagyu sirloin with topinambur puree, asparagus tips and bimi broccoli

€ 115.00

USDA PRIME BEEF RIB EYE (400gr)

Grilled rib eye, asparagus and bimi broccoli

€ 98.00

Sides

SWEET POTATO PURE

€ 8.00

CELERIAC PURE

€ 9.00

JERUSALEM ARTICHOKE TOPINABUR PURE

€ 12.00

POTATO PAVE WITH TRUFFLE OIL

€ 9.00

ASPARAGUS

€ 14.00

SAUTEED SPINACH

€ 13.00

SAUTEED PAK CHOI

€ 12.00

SALICORNIA

€ 14.00

BIMI BROCCOLI

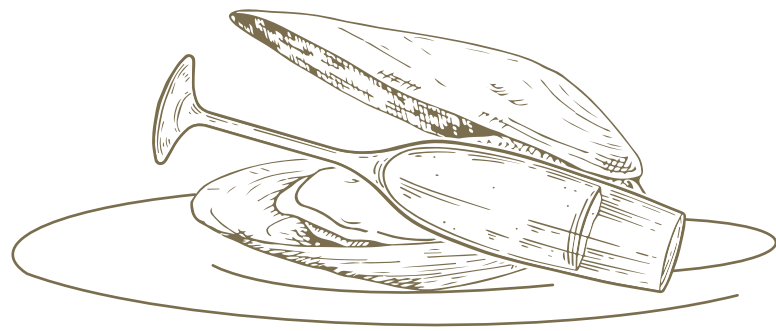
€ 12.00


MISO CAULIFLOWER PURE

€ 9.00

PARSNIP PURE

€ 9.00





We invite you to savor the artistry of culinary excellence while immersing yourself in the tranquil beauty of our coastal surroundings. Each dish is crafted to perfection, each drink carefully selected to enhance your dining experience. So sit back, relax, and let the ocean's embrace and our culinary creations carry you away on a tide of taste and pleasure.



Louis & Milana

2024



Seafood

GILLARDEAU OYSTER no.2 (4 pieces)	€34.00
LA LUNE OYSTER no.3 (4 pieces)	€ 32.00
BELONS OYSTER no.0 (4 pieces)	€ 33.00
SEAFOOD TOWER for 2 persons	
<i>Variety seafoods served with chefs choice sauce</i>	
<i>Whole lobster 500gr, oyster4pcs, carabinero 2pcs, salmon sashimi 4pcs, tuna sashimi 4pcs, Amberjack fish 4pcs, king crab legs 400gr</i>	€ 415.00
SCALLOP CEVICHE	
<i>Virgin olive oil, coriander, lime, ginger and chilli</i>	€ 42.00
TUNA TARTARE	
<i>Akami blue fin tuna with sesame lemon grass oil, chives, coriander, yuzu orange gel, avocado mousse, yuzu sesame seeds</i>	€ 27.00
SALMON TARTARE	
<i>Marinated salmon with ginger sesame oil, avocado, chilli, leeks confit, crispy salmon skin, salmon roe and lemon gel</i>	€ 26.00
TUNA CARPACCIO	
<i>Akami blue fin tuna with asian vinaigrette, chilli oil, yuzu roasted sesame, coriander oil and chilli threads</i>	€ 45.00
CARABINERO CARPACCIO	
<i>Red prawn with virgin olive oil, citrus, avruga caviar, chives and espelette pepper</i>	€ 58.00
TARTARE BITES	
<i>Salmon, tuna and carabinero</i>	€ 62.00

Sashimi

Thin slices of fresh fish (3 slices)

SALMON	€ 14.00
TUNA AKAMI MAGURO	€ 32.00
HAMACHI	€ 18.00
EBI PRAWN	€ 13.00
EEL	€ 18.00
O-TORO	€ 32.00

Sushi Nigiri

Slices of fresh fish on sticky sushi rice (2 pieces)

SALMON	€ 11.00
TUNA AKAMI MAGURO	€ 18.00
EBI PRAWN	€ 12.00
WAGYU BEEF 100GR	€ 48.00
UNAGI EEL	€ 12.00

Gunkan

(2 pieces)

SPICY O-TORO	€ 21.00
SALMON ROE	€ 25.00
SPICY WAGYU BEEF	€ 32.00

 @bege_restaurant

www.bege-restaurant.com