



LES ENTRÉES FROIDES

Gillardeau oysters n° 3
Lemon, shallot vinegar (GF) _ 47 per piece

Sliced salmon
Ponzu, lemon oil _74

Seabass carpaccio
Ginger dressing, kombu salt, jalapenos (GF) _76

Yellow fin tuna ceviche
Avocado, sesame, nori chips _120

Smashed hamachi
Mint & lime dressing, shiso oil _82

Beef carpaccio
Pickled mushroom, truffle _110

Gazpacho soup
Brunoise of vegetables, basil (V) _ 47

Foie gras cornetto
Apple & fig chutney, black pepper (A) _96

Foie gras terrine
Caramelized onion, fig & apple chutney (A)(N) _145

King crab leg
Avocado, lemon, sucrine (GF) _295

Burrata
Datterino tomato, raisins, chardonnay dressing (GF)(V) _84

Quinoa salad
Kale, apple, goji berry, parmesan (N)(V) _81

Beetroot salad
Watercress, blackberry, goat cheese (GF)(V)(N) _93

LE CAVIAR

Served with blinis, crème fraîche & selection of condiments

Caviar Oscietre 30gr _587

Beluga Caviar 30gr _2090

LES ENTRÉES CHAUDES

Les croustillants and tempura

Calamari, shrimps, soft-shell crab, veggies, langoustine (S) _145

Bone marrow

Beef jus, rustic toast, pickled onion _95

Beef short ribs

Honey glaze, pomelos, coriander _245

Seared foie gras brioche bun

Truffle, onion jam, wagyu cecina _120

Sautéed gambas

Chili, coriander, garlic (GF)(S) _93

Mille-feuille

Onion, anchovies, parmesan, olives _ 73

Escargot de Bourgogne

Parsley & garlic butter (GF) _103

Truffle pizza

Provolone, burrata, truffle (V) _152

LES PLATS

Seabass

Quinoa, pumpkin, parmesan sauce (N) _175

Marinated salmon

Honey, lemon, spring onion (GF) _145

Octopus

Yuzu dressing, garlic & saffron aioli (GF) _162

Chicken breast

Cep, parsley butter, chicken jus (GF) _160

Seared quail

Ginger, baby spinach, grape jus (GF) _178

Beef tartare

Caper, parsley, shallots, potato crisps (GF) _173

Tournedos Rossini

Black truffle, Périgueux sauce _360

Lamb chops

Cashew, dried apricot, peanut oil (GF)(N) _186

Carabineros

Squid ink pasta, lemon (S) _275

Beef short rib ravioli

Foie gras, baby broccolini, veal jus _145

Ris de veau

Sweetbread risotto, asparagus, truffle _168

Les coquillettes de mon enfance

Comté, veal ham, truffle _120

Roasted butternut squash

Hazelnut, capsicum salsa, parmesan (GF)(V)(N) _110

LES PÂTES

of your choice

Traditional caviar _249

Lobster (S) _245

Tomato sauce (V) _78

LE GRILL

Whole seabass (GF) _47 per 100g

Jumbo prawn (GF)(S) _105 per piece

Whole Canadian lobster (GF)(S) _415

Black angus tenderloin 230g _346

Black angus rib-eye 330g _299

Wagyu Japanese A5 striploin 380g _835

Wagyu Japanese A5 tenderloin 250g _976

Wagyu Australian tomahawk (Grade 7-8) 1.5kg _1030

LES ACCOMPAGNEMENTS (V)(GF)

Pomme frites _47

Purée de pommes de terre _44

Potato gratin _47

Broccolini, almond flakes (N) _51

Sautéed baby potatoes _47

LES SUPPLÉMENTS

Black truffle 5gr _120

Seared foie gras 50gr _70

Traditional caviar 5gr _83