

LES ENTRÉES FROIDES

Gillardeau oysters n° 3
Lemon, shallot vinegar (GF) _47 per piece

Gazpacho soup
Brunoise vegetables & basil (V) _47

Sliced salmon
Ponzu, lemon oil _74

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

Yellowfin tuna ceviche
Avocado, sesame, nori chips _120

King crab salad
Avocado, lemon (GF) _295

Beef carpaccio
Pickled mushroom, truffle (S) _110

Burrata
Datterino tomato, peach, chardonnay dressing (GF)(V) _88

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

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

Foie gras terrine
Summer fresh cherries compote (A)(N) _165

Whole king crab leg
Spicy mayo _395

Carabinero tartar
15g Osciette caviar, lime (S) _445

LE CAVIAR

Served with blinis, crème fraiche & selection of condiments

Caviar Osciette 30g _540

Beluga Caviar 30g _1790

LES ENTRÉES CHAUDES

Fried calamari
Coriander, spring onion & spicy mayo (S) _86

Beef short ribs
Honey glaze, pomelos, coriander _245

Bone marrow
Beef jus, rustic toast, pickled onion (N) _90

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

Escargot de Bourgogne
Parsley & garlic butter (GF) _103

Black truffle & burrata pizza (V) _160

Steamed artichoke
Black winter truffle, balsamic, parmesan (V) _184

Seared foie gras brioche bun
Truffle, onion jam, wagyu cecina _145

PREMIUM SELECTION

Wagyu Japanese A5 tenderloin 250g _976

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

Catch of the day _price available on request

Whole roasted Label Rouge chicken, artichokes & tomato (GF) _ 420

LES PLATS

Seabass

Quinoa, pumpkin, parmesan sauce (N) _175

Marinated salmon

Honey, lemon, spring onion (GF) _145

Grilled BBQ octopus

Yuzu dressing, garlic & saffron aioli (GF) _162

Grilled jumbo prawn

Lemon butter sauce & salsa verde (S) _125

Chicken breast

Corn, parsley butter, chicken jus (GF) _160

Beef tartare

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

Grilled black angus rib-eye

Bone marrow jus, garlic breadcrumbs _299

Caramelized wagyu striploin (grade 6-7) _470

Lamb chops

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

Pappardelle

Beef short ribs, mushrooms & veal jus _145

Lobster spaghetti

Tomato concasse, basil (S) _245

Calamarata

Stracciatella, Cantabria anchovies & tomato _115

Squid ink risotto

Grilled squid, tomato & parsley salsa (S) _145

Les coquillettes de mon enfance

Comté, veal ham, truffle _120

Roasted butternut squash

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

Veal Milanese

Rocket & tomato salad _275

LES ACCOMPAGNEMENTS (V)(GF)

Pomme frites maison _47

Purée de pommes de terre _44

Broccolini, almond flakes (N) _51

Roasted cauliflower, truffle cream _55

Heirloom tomato, red piquillo salad & confit garlic (V)(GF) _49

LES SUPPLÉMENTS

Black truffle 5g _120
Traditional caviar 5g _83