

LES ENTRÉES FROIDES

Gillardeau oysters n° 3
Lemon, shallot vinegar (GF) _49 per piece

Gazpacho soup
Brunoise vegetables & basil (V) _49

Sliced salmon
Ponzu, lemon oil _78

Seabass carpaccio
Ginger dressing, kombu salt, jalapeños (GF) _80

Yellowfin tuna ceviche
Avocado, sesame, nori chips _126

King crab salad
Avocado, lemon (GF) _310

Beef carpaccio
Pickled mushroom, truffle (S) _115

Burrata
Winter black and red grapes, chardonnay (GF)(V) _92

Quinoa salad
Kale, apple, goji berry, parmesan (N)(V) _85

Beetroot salad
Watercress, blackberry, goat cheese (GF)(V)(N) _98

Foie gras terrine
Val de Loire apple compote, walnut bread (A)(N) _173

Whole king crab leg
Spicy mayo _415

Carabinero tartar
15g Osciette caviar, lime (S) _467

LE CAVIAR

Served with blinis, crème fraiche & selection of condiments

Caviar Osciette 30g _567

Beluga Caviar 30g _1880

LES ENTRÉES CHAUDES

Fried calamari
Coriander, spring onion & spicy mayo (S) _90

Beef short ribs
Honey glaze, pomelos, coriander _257

Bone marrow
Beef jus, rustic toast, pickled onion (N) _94

Gambas
Chili, coriander, garlic (GF)(S) _98

Escargot de Bourgogne
Parsley & garlic butter (GF) _108

Black truffle & burrata pizza (V) _168

Seared foie gras brioche bun
Truffle, onion jam, wagyu cecina _152

PREMIUM SELECTION

Wagyu Japanese A5 tenderloin 250g _1025

Wagyu Australian tomahawk (Grade 7-8) 1.5kg _1082

Catch of the day _price available on request

Whole roasted Label Rouge chicken, artichokes & tomato (GF) _ 441

LES PLATS

Seabass
Quinoa, pumpkin, parmesan sauce (N) _184

Marinated salmon
Honey, lemon, spring onion (GF) _152

Grilled BBQ octopus
Yuzu dressing, garlic & saffron aioli (GF) _170

Grilled jumbo prawn
Lemon butter sauce & salsa verde (S) _131

Chicken breast
Corn, parsley butter, chicken jus (GF) _168

Beef tartare
Caper, parsley, shallots, potato crisps (GF) _182

Grilled black angus rib-eye
Bone marrow jus, garlic breadcrumbs _314
Caramelized wagyu striploin (grade 6-7) _493

Lamb chops
Cashew, dried apricot, peanut oil (S)(N) _195

Pappardelle
Beef short ribs, mushrooms & veal jus _152

Lobster spaghetti
Tomato concasse, basil (S) _257

Calamarata
Stracciatella, Cantabria anchovies & tomato _121

Squid ink risotto
Grilled squid, tomato & parsley salsa (S) _152

Les coquillettes de mon enfance
Comté, veal ham, truffle _126

Roasted butternut squash
Hazelnut, capsicum salsa, parmesan (GF)(V)(N) _115

Veal Milanese
Rocket & tomato salad _289

LES ACCOMPAGNEMENTS (V)(GF)

Pomme frites maison _49

Purée de pommes de terre _46

Brocolini, almond flakes (N) _54

Roasted cauliflower, truffle cream _58

Heirloom tomato, red piquillo salad & confit garlic (V)(GF) _51

LES SUPPLÉMENTS

Black truffle 5g _126

Traditional caviar 5g _87