



**AFTER BRUNCH**

6PM - 11PM

## LES ENTRÉES FROIDES

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

Yellowfin tuna ceviche  
Avocado, sesame, nori chips \_126

King crab salad  
Avocado, lemon (GF) \_310

Beef carpaccio  
Pickled mushroom, truffle (S) \_115

Burrata  
Datterino tomato, peach, chardonnay dressing (GF)(V) \_92

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

## LE CAVIAR

Served with blinis, crème fraîche & selection of condiments

Caviar Oscietre 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

Black truffle & burrata pizza (V) \_168

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

## LES PLATS

Seabass

Quinoa, pumpkin, parmesan sauce (N) \_184

Grilled BBQ octopus

Yuzu dressing, garlic & saffron aioli (GF) \_170

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

## LES ACCOMPAGNEMENTS (V) (GF)

Pomme frites maison \_49

Purée de pommes de terre \_46

Brocolini, almond flakes (N) \_54

## LES SUPPLÉMENTS

Black truffle 5g \_126

Traditional caviar 5g \_87

LIVE LOVE EAT