

## FESTIVE SUGGESTIONS

Wagyu beef tartare, black truffle & Crème fraîche (GF)(D) \_310

Langoustine tartare, oscietra caviar (FS) \_350

Lobster Ravioli, bisque beurre monte (FS) \_250

Turkey & Foie Gras Ballotine, Gravy \_280

Bûche de Noël (N)(D) \_130

## LES ENTRÉES FROIDES

Gillardeau oysters n° 3

Lemon, shallot vinegar (GF)(FS) \_49 per piece

Gazpacho soup

Brunoise vegetables & basil (V) \_49

Sliced salmon

Ponzu, lemon oil (FS) \_78

Seabass carpaccio

Ginger dressing, kombu salt, jalapeños (GF)(FS) \_80

Yellowfin tuna ceviche

Avocado, sesame, nori chips (FS) \_126

Salmon tartare

Avocado, sesame, nori chips (FS) \_126

King crab salad

Avocado, lemon (GF)(FS) \_310

Beef carpaccio

Pickled mushroom, truffle (FS) \_115

Burrata

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

Quinoa salad

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

Roasted beetroot

Goat cheese cream, walnuts, baby kale (N)(V)(D) \_72

Foie gras terrine

Red apple compote, walnut bread (A)(N) \_185

Whole king crab leg

Spicy mayo (FS) \_415

## LE CAVIAR

Served with blinis, crème fraiche & selection of condiments *(FS)(D)*

Caviar Oscietre 30g \_640

Beluga Caviar 30g \_1880

## LES ENTRÉES CHAUDES

Fried calamari  
Coriander, spring onion & spicy mayo *(FS)* \_95

Beef short ribs  
Honey glaze, pomelos, coriander \_257

Bone marrow  
Beef jus, rustic toast, pickled onion \_98

Gambas  
Chili, coriander, garlic *(GF)(FS)* \_98

Escargot de Bourgogne  
Parsley & garlic butter *(D)* \_108

Black truffle & burrata pizza *(V)(D)* \_168

Seared foie gras brioche bun  
Truffle, onion jam, wagyu cecina \_162

## PREMIUM SELECTION

Beef tenderloin Rossini, perigueux sauce \_415

Caramelized wagyu striploin (grade 6-7) \_485

Wagyu Japanese A5 tenderloin 250g \_1025

Black Angus Cote du boeuf, cherry tomato salad, confit garlic \_1000

Catch of the day \_price available on request *(FS)*

## LES PLATS

Seabass  
Quinoa, pumpkin, parmesan sauce *(N)(FS)* \_184

Marinated salmon  
Yuzu green vegetables, seaweed crust *(GF)(FS)* \_165

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

Grilled jumbo prawn  
Lemon butter sauce & salsa verde *(FS)(D)* \_131

Chicken breast  
Green curry sauce, wild pilaf rice *(D)* \_168

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

Grilled Black Angus rib-eye  
Shallot & red wine jus *(A)* \_345

Lamb chops  
Cashew, dried apricot, peanut oil *(FS)(N)* \_195

Pappardelle  
Beef short ribs, mushrooms & veal jus \_152

Lobster spaghetti  
Tomato concasse, basil *(FS)(D)* \_257

Leek risotto  
Poached egg, winter black truffle *(D)(V)* \_139

Les coquillettes de mon enfance  
Comté, veal ham, truffle *(D)* \_126

## **LES ACCOMPAGNEMENTS** (V)(GF)

Pomme frites maison \_49

Purée de pommes de terre \_46

Broccolini, 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