

FESTIVE SUGGESTIONS

December 1st to December 30st
4:00 pm to 12:00 am

Wagyu beef tartare, black truffle & crème fraich (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 fraîche & 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