



B U S I N E S S L U N C H

POUR COMMENCER & POUR SUIVRE _125

Add a dessert from the "Pour Terminer" selection _25

Add a glass of Red, White or Rosé from the "Wine of the week" _42

S T A R T E R S

Artichoke salad with rocket leaves *(V)(VG)*

Grilled scallop, bagna cauda sauce *(FS)(GF)(D)(N)*

Sweet potato fondant, stracciatella cheese *(D)(V)(GF)*

Beef carpaccio confit garlic dressing

M A I N S

Saffron risotto *(V)(D)*

Pan seared sea bream, broccoli puree *(FS)(D)*

Chicken breast with grilled baby gem salad *(N)*

Confit lamb shoulder, vegetable caponata

S I D E S

Pomme frites maison _ 20

Steamed rice _20

Sautéed green beans _20

D E S S E R T S

Sorbet selection & mix berries

Lemon cake *(D)*

H E A L T H Y O P T I O N @ A E D 115

Design your Poke Bowl *(GF)*

Choose your base (quinoa, rice or vegetable)

Choose your protein (beef, chicken breast, salmon, tuna or tofu)

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) _125

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 Osciette 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) _180

Seared foie gras brioche bun
Truffle, onion jam, wagyu cecina _169

PREMIUM SELECTION

Beef tenderloin Rossini, perigueux sauce _ 435

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) _149

Les coquillettes de mon enfance
Comté, veal ham, truffle (D) _130

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 _150

Traditional caviar 5g _126

LES DESSERTS

Chocolate soufflé pie
Vanilla ice cream (N)(D) _66/79

Vanilla crème brûlée (GF)(D) _55

Profiteroles
Vanilla ice cream, warm milk chocolate sauce (N)(D) _120

Tarte au citron (N)(D) _85

Pavlova
Mixed berries, raspberry sorbet, raspberry coulis (GF)(D) _90

Hazelnut gelato, hazelnut financier, vanilla ice cream, caramel sauce (N)(D) _55

Planche de fromage (N)(D) _119/226

LIVE LOVE EAT

