

## LES ENTRÉES FROIDES

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

Gazpacho soup  
brunoise vegetables & basil (V) \_49

Sliced tuna  
Xo sauce, sea asparagus (FS) \_100

Seabass carpaccio  
ginger dressing, kombu salt, jalapeños (GF)(FS) \_80

Seabream ceviche  
strawberries leche de tigre, red chili coriander cress (FS) \_125

Salmon tartare  
avocado, spicy crispy rice (FS) \_126

King crab salad  
avocado, lemon (GF)(FS) \_310

Beef carpaccio  
fresh truffle, comté cheese (D) \_125

Burrata  
artichoke texture, rocket leaves (GF)(V)(D) \_95

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

Roasted beetroot  
goat cheese cream, walnuts, baby kale (N)(V)(D) \_72

Foie gras terrine  
red apple compote, round brioche (A) \_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  
green jalapenõs mayo, furikake powder (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

Truffle pizza  
provolone, burrata, truffle (V) \_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)

Veal milanese "OREILLE D'ÉLÉPHANT" (D) \_390

## LES PLATS

Seabass  
quinoa, pumpkin, parmesan sauce (N)(FS) \_184

Tuna steak  
seared Romaine lettuce, dill mayo (GF)(FS) \_170

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

Grilled jumbo prawn  
multicolor capsicum sauce, coriander cress (FS) \_135

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 \_345

Lamb chops  
pistachio & mint pesto, green pepper (D)(N) \_195

Pappardelle  
beef short ribs, mushrooms & veal jus \_152

Lobster linguine  
tomato confit, basil leaf (FS)(D) \_257

Risotto  
shrimps, mint & lemon zest (D)(FS) \_150

Les coquillettes de mon enfance  
comté, veal ham (D) \_130

Rigatonie, sasonal truffle (V)(D) \_220

## **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