

# LOUNGE BAR

The dishes are presented like tapas and are to share. They are served gradually and randomly.  
Do not hesitate to refer to our staff regarding the number of dishes we advise to order.

## SMALL BITES

Edamame 6  
sea salt

Brussels seaweed waffle 14  
oyster cream, finger lime

Fried squid 14  
shichimi mayonnaise

Label Rouge salmon ventrèche 15  
fish sticks style, miso, ponzu, yuzu

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## TO START

to share for 2 people

Hamachi 26  
sake, miso

Sea bass sashimi 35  
oyster maki, caviar, cucumber

Dry aged Wagyu beef 28  
carpaccio, parmesan, rocket, capers

Salad of Peking duck or tofu 27/ 19  
citrus from Umberto, hoisin

Miso glazed eggplants 15  
sesame, bonito

Dumplings - Langoustine and goose liver (4pc) 30  
pecking duck consommé, eel, yuzu

Crispy rice - Smoked eel from Kalios (4pc) 26  
lacquered, miso, nori, sesame bonito

Crispy rice - Tuna (4pc) 25  
jalapeño, green shiso

Crispy rice - Avocado (4pc) 16  
shichimi, tomato, jalapeño

Crispy rice - Wagyu beef (4pc) 24  
japanese radish, chili mayonnaise, garlic

## TO CONTINUE

to share for 2 people

Mini burgers - Sweetbread (2pc) 34  
lobster bearnaise

Gyros soft shell crab (2pc) 28  
tzatziki

Spare Ribs 19  
peanuts, sesame, spring onion

Hamachi - Robata grill 32  
caramelized lemon, shellfish salad

Steamed sea bass 700gr 48  
sake broth, soy, yuzu

Tuna tartare "façon Américain" 38  
"Sea Grill" style, French fries, sucrine lettuce

Black Angus rib-eye (300gr) 48  
flamed with saké, fingerling potatoes, chimichurri

Iberian pork on Robata grill 32  
teriyaki

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## TO FINISH

Doughnuts 14  
Noire du Midi beer, grapefruit, malt

Ile flottante 14  
custard with spices, caramel

Dame Blanche 14  
Tahiti vanilla, bitter chocolate sauce

Seasonal fruits bouquet 14  
on granita, flower infusion

SOUND BY HANGAR STUDIO