

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

Fried shiso leaves 12

ponzu, yuzu, wasabi

Brussels seaweed waffle 14 - 10gr extra caviar 32

oyster cream, finger lime

Fried squid 14

shichimi mayonnaise

Ratte cream 15

goose liver, truffled vegetable earth, chicory

TO START

to share for 2 people

Scallops 35

oyster maki, caviar, cucumber

Oyster "Frémie" with Champagne 28

sea lettuce, passe-pierre

Salmon sashimi 26

fermented black beans, beetroot, blackcurrant

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 - Game (5pc) 30

plum sauce, cranberries, goose liver

Crispy rice - Smoked eel (4pc) 26

miso, nori, sesame

Crispy rice - Avocado (4pc) 16

shichimi, tomato, jalapeño

Crispy rice - Wagyu beef (4pc) 26

japanese radish, chili mayonnaise, garlic

TO CONTINUE

to share for 2 people

Mini burgers - Sweetbread (2pc) 34

lobster bearnaise

Mini burgers - Venison (2pc) 32

pepper mayonnaise, cheddar, lettuce

Spare Ribs 22

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" 40

"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

TO FINISH

Doughnuts 14

Noire du Midi beer, grapefruit, malt

Ile flottante 16

custard with spices, caramel

Dame Blanche 16

Tahiti vanilla, bitter chocolate sauce

Seasonal fruits bouquet 16

on granita, flower infusion

SOUND BY HANGAR STUDIO