

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 16

goose liver, truffled vegetable earth, chicory

TO START

to share for 2 people

Scallops 38

oyster maki, caviar, cucumber

Oyster "Frémie" with Champagne 32

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 28 / 20

citrus from Umberto, hoisin

Miso glazed eggplants 17

sesame, bonito

Dumplings - Game (5pc) 30

plum sauce, cranberries, goose liver

Crispy rice - Smoked eel (4pc) 26

miso, nori, sesame

Crispy rice - Avocado (4pc) 18

shichimi, tomato, jalapeño

Crispy rice - Wagyu beef (4pc) 28

japanese radish, chili mayonnaise, garlic

TO CONTINUE

to share for 2 people

Mini burgers - Sweetbread (2pc) 36

lobster bearnaise

Mini burgers - Venison (2pc) 34

pepper mayonnaise, cheddar, lettuce

Spare Ribs plum sauce 22

peanuts, sesame, spring onion

Spare Ribs game style 25

peanuts, sesame, spring onion

Steamed sea bass 700gr 48

sake broth, soy, yuzu

Raita poultry 30

Tandoori, cabbage, mango

Tuna tartare "façon Américain" 42

"Sea Grill" style, French fries, sucrine lettuce

Black Angus rib-eye (300gr) 48

flamed with saké, Ratte potatoes, chimichurri

Iberian pork on Robata grill 32

teriyaki

TO FINISH

Doughnuts 16

Noire du Midi beer, grapefruit, malt

Ile flottante 16

custard with spices, caramel

Dame Blanche 16

Tahiti vanilla, bitter chocolate sauce

Pineapple candies 16

avocado cream, yogurt, mango sorbet

SOUND BY HANGAR STUDIO