

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

Crispy Nobashi shrimps 16

shiso, sweet and sour, citrus, Timut pepper

Brussels seaweed waffle 16 - with 15gr caviar +36

oyster cream, finger lime

Fried squid 14

shichimi mayonnaise

Game croquettes 20

blackcurrant, coriander, spices poivrade

TO START

to share for 2 people

Raw sea bass 46

oyster maki, caviar, cucumber, apple, hazelnuts

Scallops tempura 34

jalapeños cream, basil, nori, citrus caviar

Hamachi sashimi 32

shiso, mint, ricotta, Tobiko, wasabi

Dry aged Wagyu beef 28

carpaccio, parmesan, rocket, capers

Salad of Peking duck or tofu 30 / 22

citrus from Umberto, hoisin

Miso glazed eggplants 18

sesame, bonito

Dumplings - Langoustine (5pc) 34

goose liver, chestnut, bamboo, chilli

Crispy rice - Smoked eel (4pc) 32

goose liver, miso, nori, sesame

Crispy rice - Avocado (4pc) 22

shichimi, tomato, jalapeño

Crispy rice - Wagyu beef (4pc) 30

japanese radish, chili mayonnaise, garlic

TO CONTINUE

to share for 2 people

Mini burgers - Sweetbread (2pc) 38

lobster bearnaise

Gyozas - Lamb (5pc) 36

Zaatar, cumin, mint, harissa, tzatziki, olive oil

Spare Ribs plum sauce 27

peanuts, sesame, spring onion

Baos - Crusty Iberian pork (2pc) 30

Sichuan pepper, cucumber, peper, fried garlic

Steamed sea bass 700gr 48

sake broth, soy, yuzu

Raïta poultry 34

Tandoori, cabbage, mango

Tuna tartare "façon Américain" 46

"Sea Grill" style, French fries, sucrine lettuce

Black Angus rib-eye (300gr) 58

flamed with whisky, smoked potatoes, crispy bacon

TO FINISH

Pancakes 18

citrus marmelade, 70% Guanaja sorbet

Ile flottante 18

custard with spices, caramel

Dame Blanche 18

Tahiti vanilla, bitter chocolate sauce

Pineapple candies 18

avocado cream, yogurt, mango sorbet

SOUND BY HANGAR STUDIO