

# 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 8

sea salt

Crispy Nobashi shrimps 18

shiso, sweet and sour, citrus, Timut pepper

Brussels seaweed waffle 16 - with 15gr caviar +36

oyster cream, finger lime

Fried squid 14

shichimi mayonnaise

Octopus on Robata grill 24

blackcurrant, coriander, spices poivrade

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## TO START

to share for 2 people

Burrata 24

basil chlorophyll, tomatoes, seasonal fruits

Hamachi tartar on ice 34

jalapeños, cucumber, coriander, nori

Baby lobster 34

dam dam butter, fried garlic, condiments

Dry aged Wagyu beef 28

carpaccio, parmesan, rocket, capers

Salad of Peking duck or tofu 30 / 22

mango, watermelon, citrus, hoisin

Miso glazed eggplants and goose liver 22

smoked eel, sesame, bonito

Dumplings - Langoustine (5pc) 34

cabbage, chestnut, bamboo, chilli

Crispy rice - Smoked eel (4pc) 32

goose liver, miso, nori, sesame

Crispy rice - Avocado (4pc) 24

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

Mini burgers - Portobello (2pc) 27

morels bearnaise

Spare Ribs plum sauce 30

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

Yellowtail on Robata grill 36

shellfish salad

Tuna tartare "façon Américain" 52

"Sea Grill" style, French fries, sucrine lettuce

Candied lamb shoulder 36

zaataar smoked eggplant, humus, tabbouleh, gyros

Black Angus rib-eye (300gr) 64

flamed with whisky, smoked potatoes, crispy bacon

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## 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