

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 10

sea salt

Crispy Nobashi shrimps 22

shiso, sweet and sour, citrus, Timut pepper

Brussels seaweed waffle 18 - with caviar +42

oyster cream, finger lime

Fried squid 16

shichimi mayonnaise

TO START

to share for 2 people

Burrata 29

basil chlorophyll, tomatoes, seasonal fruits

Hamachi and gambero rosso ceviche on ice 38

aji amarillo, crispy corn, shiso ice

Dry aged Wagyu beef 32

carpaccio, parmesan, rocket, capers

Salad of Peking duck or tofu 32 / 24

mango, watermelon, citrus, hoisin

Baby lobster 42

dam dam butter, fried garlic, condiments

Octopus on Robata grill 26

blackcurrant, coriander, spices poivrade

Bouchot mussels from Mont Saint Michel 26

coconut mousseline, chilli, coriander

Dumplings - Langoustine (5pc) 42

cabbage, chestnut, bamboo, chilli

Crispy rice - spicy tuna (4pc) 36

fried quail egg, crunchy kombu

Crispy rice - Smoked eel (4pc) 36

goose liver, miso, nori, sesame

Crispy rice - Avocado (4pc) 26

shichimi, tomato, jalapeño

Crispy rice - Wagyu beef (4pc) 34

japanese radish, chili mayonnaise, garlic

TO CONTINUE

to share for 2 people

Mini burgers - Sweetbread (2pc) 38

lobster bearnaise

Mini burgers - Portobello (2pc) 29

morels bearnaise

Spare Ribs plum sauce 30

peanuts, sesame, spring onion

Baos - Crusty Iberian pork (2pc) 34

Sichuan pepper, cucumber, peper, fried garlic

Steamed sea bass 700gr 58

sake broth, soy, yuzu

Yellowtail on Robata grill 39

shellfish salad

Red tuna tartare "façon Américain" 56

"Sea Grill" style, French fries, sucrine lettuce

Tomahawk veal chop (600 gr) 76

chanterelles, yellow wine mousseline, chips potato

Candied lamb shoulder 52

zaataar smoked eggplant, humus, tabbouleh, gyros

Black Angus rib-eye (300gr) 69

flamed with whisky, smoked potatoes, crispy bacon

TO FINISH

Small Brussels waffles 18

strawberries, pastis, Timut pepper, yoghurt ice cream

Ile flottante 18

custard with spices, caramel

Dame Blanche 18

Tahiti vanilla, bitter chocolate sauce

Crispy chocolate 18

Benromach whisky mousseline, pecan nuts

SOUND BY HANGAR STUDIO