

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

Edamame on Robatta grill 12 €
pepper, garlic

Crispy Nobashi shrimps (5pc) 26 €
shiso, sweet and sour, citrus, Timut pepper

Game croquettes 24 €
blackcurrant, spicy pepper, goa cress

Squid 16 €
crispy, shichim mayonnaise

Crunchy chicken wings 16 €
caramelized, dakgangjeong, peanuts, sesame

TO START

to share for two people

Burnt sea bass 32 €
Shio koji, plankton, Granny, cucumber, celery, iodine pearls

Dry aged Wagyu beef 38 €
carpaccio, parmesan, rocket, capers

Salad of Peking duck or tofu 34 € / 28 €
citrusfruit, pomegranate, passion fruit, hoisin

Aubergine miso 20 €
katsuobushi, nori, sesame bonite

Baby lobster 46 €
dam dam butter, fried garlic, condiment

Octopus 28 €
cajun spices, relish, jalapeño mayonnaise, yoghurt, mint, basil, combava

Sea knives XXL 28 €
coconut mousseline, chili, coriander

Dumplings - langoustine (5pc) 48 €
cabbage, chestnut, bambou, chilli

Croustillons of scallops 38 €
jalapeño dressing, nori, basil, origano, lemon caviar

OUR CRISPY RICE

Crispy rice - spicy tuna (4pc) 38 €
fried quail egg, crunchy kombu

Crispy rice - Smoked eel (4pc) 38 €
goose liver, miso, nori, sesame

Crispy rice - Avocado (4pc) 30 €
shichimi, tomato, jalapeño

Crispy rice - Wagyu beef (4pc) 38 €
japanese radish, chilli mayonnaise, garlic

TO CONTINUE

to share for two people

Mini burgers - Sweetbread (2pc) 42 €
lobster bearnaise, fresh fries

Baos - Crispy Iberian porc (2pc) 34 €
Sichuan pepper, cucumber, leek, fried garlic

Soft shell crab 38 €
tacos, raita, cabbage, mango, sauce vierge

Spare ribs plum sauce 34 €
peanuts, sesame, spring onion

Scallops baked in shell 64 €
seaweed steamed, lettuce, cress, Dauricus caviar

Sea bass, white pearls 58 €
saké bouillon, soy, yuzu, fried garlic, coriander, spring onion

Red tuna tartare "façon Américain" 62 €
"Sea Grill" style, French fries, sucrine lettuce

Tomahawk veal chop (600gr) 76 €
roasted onions, girolles, yellow wine mousseline

Candied lamb shoulder 54 €
zataar, smoked eggplant, houmous, taboulé, gyros

Black Angus rib-eye (300gr) 69 €
flamed with whisky, smashed potato mousseline, truffle, goose liver, juice