

LOUNGE BAR

SMALL BITES

Edamame sea salt	10 €
Edamame on Robatta grill pepper, garlic	12 €
Crispy Nobashi shrimps (5pc) (G,L) shiso, sweet and sour, citrus, Timut pepper	26 €
Squid (G). crispy, shichimi mayonnaise	16 €
Crunchy chicken wings (G) caramelized, dakgangjeong, peanuts, sesame	16 €
Brussels seaweed waffle / supplement caviar (G, L) oyster cream, pearls of egg yolk	18 € / 54 €

TO START

Italicus scallops (L). coconut sour cream, yuzu, green celery, fennel	38 €
Dry aged Wagyu beef / supplement truffle (L) carpaccio, parmesan, rocket, capers	38 € / 48 €
Salad of Peking duck OR tofu (G) citrusfruit, pomegranate, passion fruit, hoisin	34 € / 28 €
Aubergine miso katsuobushi, nori, sesame bonite	20 €
Baby lobster (L) dam dam butter, fried garlic, condiment	46 €
Octopus on Robatta grill sweet potato, chorizo mayonnaise, chips	28 €
Dumplings of langoustine and goose liver (5pc) (G) € lacquered duck consommé, smoked eel, yuzu, edamame	48 €
Omble chevalier gyoza (5pc) (G,L) truffle emulsion	38 €

OUR CRISPY RICE

Crispy rice - Salmon (4pc) (G) teriyaki, ponzu, wakamé, daikon	38 €
Crispy rice - Smoked eel (4pc) (G) goose liver, miso, nori, sesame	38 €
Crispy rice - Avocado (4pc) (G) shichimi, tomato, jalapeño	30 €
Crispy rice - Wagyu beef (4pc) (G) Dauricus caviar, oysters	38 €

TO CONTINUE

Mini burgers - Sweetbread (2pc) (G,L) lobster béarnaise, fresh fries	42 €
Spare ribs plum sauce peanuts, sesame, spring onion	34 €
Scallops steamed in shell (L) seaweed steamed, lettuce, cress, Dauricus caviar	64 €
Sea bass, white pearls saké bouillon, soy, yuzu, fried garlic, coriander, spring onion	58 €
Red tuna tartare "façon Américain" "Sea Grill" style, French fries, sucrine lettuce	62 €
Tomahawk veal chop (600gr) (L) roasted onions, giroles, yellow wine mousseline	76 €
Crispy lamb chops (5pc) (L) raita, mango, green papaya	58 €
Black Angus rib-eye (300gr) (L) flamed with whisky, smashed potato mousseline, truffle, goose liver, juice	69 €

DESSERTS

Dame blanche (L) Tahiti vanilla, bitter chocolate sauce	18 €
Brussels waffle (G,L) cuberdon ice cream, panacotta, raspberry	18 €
Ile flottante (L) custard with spices, caramel	18 €
Pain perdu (G,L) black sesame, hibiscus, blueberry ice cream	18 €
Puffed chocolate crepe (L) isigny, salted butter caramel ice cream, bitter chocolate sauce, caramelized hazelnuts	18 €

G : Gluten

L : Lactose

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.