

# LOUNGE BAR

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# FOOD SHARING

## SMALL BITES

Edamame sea salt	10 €
Sardines (3pc) tomagrette, strawberries, radish, coca bread, basil	16 €
Crispy Nobashi shrimps (5pc) (G,L) shiso, sweet and sour, citrus, Timut pepper	26 €
Squid (G) crispy, shichimi mayonnaise	16 €
Salmon ventresca fish sticks (6pc) ponzu sauce, kimchi sesame, spring onion	16 €
Roasted corns on the Robata (4pc) caramelized, barbecue plum	14 €

## OUR CRISPY RICE

Crispy rice - Salmon (4pc) (G) teriyaki, ponzu, wakamé, daikon	36 €
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) daikon, chilli mayonnaise, garlic	38 €

## TO CONTINUE

Mini burgers - Sweetbread (2pc) (G,L) lobster béarnaise, French fries	42 €
Spare ribs plum sauce peanuts, sesame, spring onion	34 €
Bouchot mussels from the Bay of Mont-Saint-Michel (L) curry, kaffir, mousseline of coconut milk, coriander, flat parsley	30 €
Sea bass, white pearls oysters saké bouillon, soy, yuzu, fried garlic, coriander, spring onion	66 €
Red tuna tartare "façon Américain" "Sea Grill" style, French fries, sucrine lettuce	62 €
Tomahawk veal chop (600gr) (L) white asparagus "des dunes", morels, smoked eel, chervil, yellow wine mousseline	76 €
Pluma Iberico "Asado" tacos, mole verde, sour cream, vierge, burnt avocado guacamole	58 €
Black Angus rib-eye (400gr) (L) flamed with Saké, chimichurri, smashed potato mousseline, jalapeños, green shiso	74 €
Candied lamb shoulder zaatar, smoked eggplant, humus, tabbouleh, gyros	72 €

## TO START

Makis of langoustine Gravlax (4pc) Italicus, coconut, fennel, yuzu, lemon caviar	38 €
Burrata (L) heirloom tomato, avocado, watermelon, strawberry, chili flakes, pistachio	32 €
Dry aged Wagyu beef (L) carpaccio, parmesan, rocket, capers	36 €
Salad of Peking duck OR tofu (G) citrusfruit, pomegranate, passion fruit, hoisin	34 € / 28 €
Aubergine miso (L) katsuobushi, nori, sesame bonite	20 €
Entire cauliflower roasted zaatar flavor, tzatziki, pomegranate, mint, gyros bread	20 €
Baby homard (L) dam dam butter, fried garlic, condiments	46 €
Octopus on Robata sweet potato, chorizo mayonnaise, chips	28 €
Dumplings of langoustine and goose liver (4pc) (G) lacquered duck consommé, smoked eel, yuzu, edamame	48 €
Omble chevalier gyoza (4pc) (G,L) goose liver, white asparagus "des dunes", truffle emulsion	38 €

## DESSERTS

Dame blanche (L) Tahiti vanilla, bitter chocolate sauce	18 €
Norwegian omelette (L) Ice of meadowsweet, currant confit, tequila, mirliton squash	18 €
Ile flottante (L) custard with spices, apple caramel	18 €
Pain perdu (G,L) black sesame, hibiscus, Mara des bois strawberry	18 €
Mille-feuille (G, L) cherry, diplomat, vanilla, salted caramel, tonka bean	24 €
Breakfast (G, L) croissant, cappuccino, iced boiled egg, caramelized bacon	18 €

G : Gluten

L : Lactose

Do not hesitate to refer to our staff regarding the number of dishes we advise to order.