

LOUNGE BAR

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FOOD SHARING

SMALL BITES

Crispy Nobashi shrimps (5pc) (G,L) shiso, sweet and sour, citrus, Timut pepper	26 €
Squid (G) crispy, shichimi mayonnaise	16 €
Salmon ventresca fish sticks (4pc) ponzu sauce, kimchi sesame, spring onion	16 €
Brussels seaweed waffle (2pc) (G,L) oyster cream, dill, lime	14 €
Brussels seaweed waffle (2pc) with 10gr caviar oyster cream, dill, lime	28 €

TO START

Yellowtail and Gambero Rosso ceviche marinated in sake must, tiger leche, açai, red fruits	38 €
Sashimi (2pc of each) langoustine, salmon, Gambero Rosso, yellowtail, toro, wakamé, ponzu, soy, wasabi	64 €
Burrata (L) heirloom tomato, vine peach, watermelon, chili flakes, roasted almonds	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 €
Lobsted gyoza (4pc) (L) dam dam butter, fried garlic, condiments	39 €
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 €
Bao of confit lacquered lamb (2pc) (L) tzatziki, harissa, cucumber, mint	38 €

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, jalapeños	30 €
Crispy rice - Wagyu beef (4pc) (G) daikon, chilli mayonnaise, garlic	38 €

TO CONTINUE

Bouchot mussels from the Bay of Mont-Saint-Michel (L) curry, kaffir, mousseline of coconut milk, coriander, flat parsley	32 €
Sea bass, white pearls oysters saké bouillon, soy, yuzu, fried garlic, coriander, spring onion	66 €
Cod fillet "shio koji" (350gr) (L) roasted, whisky Hakushu, kohlrabi, wakamé, katsuobushi	64 €
Red tuna tartare "façon Américain" "Sea Grill" style, French fries, sucrine lettuce	62 €
Mini burgers - Sweetbread (2pc) (G,L) lobster béarnaise, French fries	42 €
Spare ribs plum sauce peanuts, sesame, spring onion	34 €
Black Angus rib-eye (400gr) (L) flamed with Saké, chimichurri, smashed potato mousseline, jalapeños, green shiso	74 €
Candied lamb shoulder (500gr) (G,L) cauliflower, zaatar, smoked eggplant, humus, tabbouleh, gyros	72 €
Tomahawk veal chop (600gr) (L) chanterelles, morels, smoked eel, oignon from the Cévennes, chervil, yellow wine mousseline	78 €

DESSERTS

Dame blanche (L) Tahiti vanilla, bitter chocolate sauce	18 €
Bricelet (G, L) rhubarb, strawberry, Italicus, fontainebleau	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 €

G : Gluten

L : Lactose

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