

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	18 €
Salmon ventresca fish sticks (4pc) (G) ponzu sauce, kimchi sesame, spring onion	18 €
Lamb fillet tikka (4pc) (L) tandoori, raita sauce	20 €
Brussels seaweed waffles (2pc) (G,L) with 10gr caviar oyster cream, dill, lime	18 € 36 €
Game croquette (4pc) (G) hoisin poivrade, citrus chutney, nougatine	26 €

TO START

Bømlo salmon leche de Tigre Ají Amarillo, teriyaki sabayon, blue radish	38 €
Sashimis (2pc of each) langoustine, salmon, Gambero Rosso, yellowtail, toro, wakamé, ponzu, soy, wasabi	64 €
Roll brioché (G,L) white sausage, shrimp mousseline, watercress	25 €
Dry aged Wagyu beef (G,L) carpaccio, parmesan, rocket, capers	36 €
Salad of Peking duck OR tofu (G) citrusfruit, pomegranate, passion fruit, hoisin	34 € / 28 €
Miso eggplant (L) katsuobushi, nori, sesame, bonite	28 €
Omble chevalier gyoza (4pc) (G,L) truffle rappé, parmesan	38 €
Dumplings of langoustine (4pc) (G,L) cabbage, chestnut, green pepper, white consommé, pear	48 €

G : Gluten

L : Lactose

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

OUR CRISPY RICE

Crispy rice - Smoked eel (4pc) (G) goose liver, miso, nori, sesame	38 €
Crispy rice - Avocado (4pc) (G) shichimi, tomato	30 €
Crispy rice - Wagyu beef (4pc) (G) daikon, chilli mayonnaise, garlic	38 €
Crispy rice - Scallops (G) oyster, Jalapeños, apple, cucumber, basil	36 €

TO CONTINUE

Scallops baked in shell (4pc) (L) seaweed steamed, spinach, cress, Dauricus caviar	68 €
Sea bass, white pearls oysters saké bouillon, soy, yuzu, fried garlic, coriander, spring onion	66 €
Yellowtail on Robatta grill 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	44 €
Spare ribs plum sauce peanuts, sesame, spring onion	34 €
Black Angus rib-eye (400gr) (L) whisky flambée, mashed potato and foie gras mousseline	74 €
Candied lamb shoulder (750gr) (G,L) cauliflower, zaatar, smoked eggplant, humus, tabbouleh, gyros	72 €
Deer chops on Robatta grill (4pc) autum fruits vierge, pod juice poivrade, cocoa nibs, nougatine	68 €

DESSERTS

Dame blanche (L) Tahiti vanilla, bitter chocolate sauce	18 €
Ile flottante (L) custard with spices, apple caramel	18 €
Vanilla ice cream (L) grated white truffle, fleur de sel, olive oil	35 €
Mille-feuille (G, L) banana, rhum, diplomate, salted caramel, tonka bean	24 €