

LOUNGE BAR

-

FOOD SHARING

SMALL BITES

Crispy Nobashi shrimps (5pc) (G,L)	26€
shiso, sweet and sour, citrus, Timut pepper	
Squid (G)	18€
crispy, shichimi mayonnaise	
“Brocolinette” (4pc) (G)	18€
jalapeños, bubu arare, goa cress, basil, lime	
Crunchy chicken wings (6pc) (G)	22€
caramelized, dakgangjeong, peanuts, sesame	
Brussels seaweed waffles (2pc) (G,L)	38€
Carima beef tartar, caviar, egg yolk, iodized sour cream	

TO START

Bømlo salmon maki “gravlax”	32€
Zebra tomato texture, fennel ice cream, combava	
Sashimis (2pc of each)	66€
tuna, yellowtail, scallop, salmon, ama ebi, dry aged beef, avocado, wakamé, ponzu, soy	
Avocado	25€
tomato velvet, vinaigrette, chives, coca bread croutons	
Dry aged Wagyu beef (G,L)	36€
carpaccio, parmesan, rocket, capers	
Salad of Peking duck OR tofu (G)	34€/28€
citrusfruit, pomegranate, passion fruit, hoisin	
Tikka lamb on Robata grill (4pc)	34€
mango raita, bubu arare, mint	
Bouchot mussels	38€
scallops, dune white asparagus, morels, parsley chlorophyll, hazelnut	
Langoustine dumplings (4pc) (G,L)	48€
cabbage, chestnut, green pepper, white consommé, pear	
King Crab from the Sea of Moving Ice	145€
beurre blanc, Malabar pepper	

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)	34€
goose liver, miso, nori, sesame	
Crispy rice - Avocado (4pc) (G)	30€
shichimi, tomato	
Crispy rice - Wagyu beef (4pc) (G)	38€
daikon, chilli mayonnaise, garlic	
Crispy rice - Red tuna (4pc) (G)	36€
shichimi mayonnaise	

TO CONTINUE

Cod	64€
smoked sobacha, shellfish ragout, yuzu, green asparagus	
Sea bass, white pearls oysters	68€
saké bouillon, soy, yuzu, fried garlic, coriander, spring onion	
Octopus on Robata grill	38€
sweet potato purée, chips, chorizo mayonnaise, goa cress	
Red tuna tartare “façon Américain”	62€
"Sea Grill" style, French fries, sucrine lettuce	
Mini burgers - Sweetbread (2pc) (G,L)	44€
lobster béarnaise, French fries	
Spare ribs plum sauce	34€
peanuts, sesame, spring onion	
Black Angus beef fillet, pan-fried foie gras	76€
teriyaki, sesame, vegetable wok, fried garlic	
Candied lamb shoulder (750gr) (G,L)	72€
zaatar, cauliflower, tzatziki, relish harissa, gyros	
Iberico pork chop (L)	65€
wax beans, pink grlic, berdouille style, purée	

DESSERTS

Dame blanche (L)	18€
Tahiti vanilla, bitter chocolate sauce	
Ile flottante (L)	18€
custard with spices, apple caramel	
Crepe	18€
strawberries with pastis, Mang Tang pepper, yoghurt ice cream	
Apple Gueuze 3 Fontainen	18€
Arlette, raw cream Muscovado, meadowsweet ice cream	