

LOUNGE BAR - FOOD SHARING

SMALL BITES

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| Crispy Nobashi shrimps (5pc) (G,L) shiso, sweet and sour mousseline, citrus, Timut pepper | 26€ |
| Squid (G) crispy, shichimi mayonnaise | 20€ |
| “Brocolinettes” (4pc) (G) jalapeños, bubu arare, goa cress, basil, lime | 18€ |
| Caramelized chicken wings (6pc) (G) dakgangjeong, peanuts, sesame | 22€ |
| Brussels seaweed waffles (2pc) (G,L) Carima beef tartar, caviar, iodized sour cream | 42€ |

TO START

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| Bømlo salmon maki “Gravlax” (4pc) texture of Zebra tomato, fennel ice cream, combava | 34€ |
| Sashimis (2pc of each) tuna, yellowtail, gambero rosso, dry aged beef, salmon, scallops, avocado, wakamé, ponzu, soy, wasabi | 68€ |
| Avocado tomato velvet, vinaigrette, chives, coca bread croutons | 26€ |
| 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€ |
| Tikka lamb on Robata grill (4pc) mango raita, bubu arare, mint | 34€ |
| Bouchot mussels from the Bay of Mont-Saint-Michel (L) curry, kaffir, mousseline of coconut milk, coriander, flat parsley | 32€ |
| Langoustine dumplings (4pc) (G,L) cabbage, chestnut, green pepper, white consommé, pear | 48€ |
| King Crab from “Mer de Glace” (L) beurre blanc, Malabar pepper | 145€ |

OUR CRISPY RICE

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

TO CONTINUE

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| Cod smoked sobacha, shellfish, yuzu, Stephane Longlune’s green asparagus | 66€ |
| Sea bass, “perle blanche” oysters saké bouillon, soy, yuzu, fried garlic, coriander, spring onion | 68€ |
| Octopus on Robata grill (L) sweet potato purée, chips, chorizo mayonnaise, goa cress | 38€ |
| Red tuna tartare "Américain" style "Sea Grill" style, French fries, sucrine lettuce | 62€ |
| Mini burgers - Sweetbread (2pc) (G,L) lobster béarnaise, French fries | 58€ |
| Spare ribs plum sauce peanuts, sesame, spring onion | 34€ |
| Black Angus beef fillet, pan-fried foie gras teriyaki, fried garlic petals, sesame, vegetable wok | 78€ |
| Candied lamb shoulder (750gr) (G,L) zaatar, tzatziki, relish harissa, gyros, cauliflower | 72€ |
| Iberico pork chop (L) wax beans, pink garlic, berdouille style, purée | 65€ |

DESSERTS

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| Dame blanche (L) Tahiti vanilla, bitter chocolate sauce | 19€ |
| Ile flottante (L) custard with spices, apple caramel | 19€ |
| Crepes (G, L) strawberries with Pastis, Mang Tang pepper, yoghurt ice cream | 19€ |
| Apple Gueuze 3 Fontainen (G, L) Arlette, raw cream Muscovado, meadowsweet ice cream | 19€ |

G : Gluten

L : Lactose

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