

# LOUNGE BAR - FOOD SHARING

## SMALL BITES

Squid (G) crispy, shichimi mayonnaise	19€
Crispy Nobashi shrimps (4pc) shiso, sweet and sour mousseline, Timut pepper, citrus fruits	22€
Brussels seaweed waffles (G,L) oyster tartar, plankton cream, Dauricus caviar	38€
Lobster claw tempura (6pc) (G) Nikkei tartare sauce	32€
Smash gyros lamb (G,L) zataar, tzatziki, relish, bubu arare	24€

## TO START

Bømlo salmon maki "Gravlax" (4pc) texture of Zebra tomatoes, fennel ice cream, combava	34€
Hamachi Italicus, yuzu, white peach, melon, verbena, coconut	32€
Avocado, stracciatella (G, L) tomato velvet, vinaigrette, chive, coca bread croutons, basil ice cream	24€
Dry aged Wagyu beef (G,L) carpaccio, parmesan, rocket, caper leaves	36€
Bao bread (2pc) (G) free-range chicken, marbled goose liver, Hoisin sauce, nougatine	30€
Bouchot mussels from the Bay of Mont-Saint-Michel (L) curry, kaffir, mousseline of coconut milk, coriander, flat parsley	32€
Langoustine gyozas (4pc) (G) Peking duck broth, smoked eel, chanterelles and spring onions	45€
Baby lobster on Robatta (L) beurre blanc, Malabar pepper	44€

## OUR CRISPY RICE

Crispy rice - Smoked eel (4pc) (G) goose liver, miso, nori, sesame bonito	34€
Crispy rice - Avocado (4pc) (G) shichimi, tomato	28€
Crispy rice - Wagyu beef (4pc) (G) daikon, chilli mayonnaise, garlic	32€
Crispy rice - Maatjes (4pc) (G) wasabi, wakame, tomato, sesame lágrima de costa peas	28€

## TO CONTINUE

Cod fillet confit in olive oil (L) smoked sobacha, shellfish, yuzu, Bonnotte potatoes from Noirmoutier	56€
Sea bass, "perle blanche" oysters saké bouillon, soy, fried garlic, coriander, spring onion	58€
Red tuna tartare "Américain" style "Sea Grill" style, French fries, sucrine lettuce	60€
Mini burgers - Sweetbread (2pc) (G,L) lobster béarnaise, French fries	54€
Spare ribs plum sauce peanuts, sesame, spring onion	34€
Black Angus rib steak (400 gr) simply pan-fried, lettuce, fries, mayonnaise	78€
Secreto" Iberian pork (2pc) (G) chermoula, shellfish, harissa, piquillos, fregola, zucchini	72€
Veal chop (2pers) roasted onion, chanterelles, yellow wine mousseline, lagrima de Costa peas	76€
<b>DESSERTS</b>	
Dame blanche (L) Tahiti vanilla, bitter chocolate sauce	18€
Ile flottante (L) custard with spices, apple caramel	16€
Thin strawberry tart (G, L) burrata ice cream, shot of Saké yuzu, tarragon	20€
Blueberries Pavlova (L) pine nuts, verbena, yoghurt ice cream	19€

G : Gluten

L : Lactose

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