

# LOUNGE BAR - FOOD SHARING

## SMALL BITES

Squid (G) crispy, shichimi mayonnaise	22 €
Crispy Nobashi shrimps (4pc) (G,L) shiso, sweet and sour mousseline, Timut pepper, citrus fruits	26 €
Brussels seaweed waffles - Dauricus caviar (G,L) oyster cream, dill, lime	58 €
Game croquette (4pc) (G) hoisin poivrade, citrus chutney, nougatine, cranberries	34 €
Smash gyros lamb (G,L) zaatar, tzatziki, relish, bubu arare	26 €

## OUR CRISPY RICE

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

## TO START

Salad of Peking duck (G) Citrusfruit, pomegranate, mango, passionfruit, hoisin	36 €
Sashimi served on ice (2 pc of each) yellowtail, Bømlø salmon, tuna, langoustine, scallops	68 €
Shio koji scallops plankton, Granny Smith, cucumber, green celery, iodized pearls	42 €
Dry aged Wagyu beef (G,L) carpaccio, parmesan, rocket, caper leaves	38 €
Bao bread (2pc) (G) ree-range chicken, marbled goose liver, Hoisin sauce, nougatine	38 €
Bouchot mussels from the Bay of Mont-Saint-Michel (L) curry, kaffir, mousseline of coconut milk, coriander, flat parsley	38 €
Dumpling of langoustine (4pc) (G, L) cabbage, green pepper, chestnuts, white consommé, pear	48 €
Red king crab from the Barents Sea (L) beurre blanc, Malabar pepper	69 €
Scallops (4pc) - Dauricus caviar 10gr / 30gr (L) steamed in shell with seaweed, lettuce, cress	68 € / 98 €

## TO CONTINUE

Red tuna tartare "Américain" style "Sea Grill" style, French fries, sucrine lettuce	68 €
Cod fillet confit in olive oil (L) smoked sobacha, shellfish, yuzu, Bonnotte potatoes from Noirmoutier	66 €
Steamed sea bass, "perle blanche" oysters (G) saké bouillon, soy, fried garlic, coriander, spring onion	68 €
Mini burgers - Sweetbread (min. 2 pieces) (G,L) lobster béarnaise, French fries	32 €/piece
Spare ribs plum sauce peanuts, sesame, spring onion	44 €
Deer chops on Robata grill (2pc) (L) autumn fruits vierge, pod juice poivrade, cocoa nibs, nougatine	38 €pp
Black Angus rib steak (400 gr) (2pers) (L) whisky flambée, potatoes and foie gras mousseline	56 €pp
Veal chop cordon bleu style (2pers) (G, L) grated truffle, mâche salad, butter french fries	48 €pp

## DESSERTS

Dame blanche (L) Tahiti vanilla, bitter chocolate sauce	22 €
Chocolate soufflé (G, L) salted caramel ice cream, chouchous, pecan	22 €
Pear "Comice" in Arlette's crust (G, L) cardamom, sangria syrup	22 €
Blueberries Pavlova (L) pine nuts, marigold, yoghurt ice cream	22 €

G : Gluten  
L : Lactose

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