

LOUNGE BAR

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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 €
Tikka Ibérico lamb on Robata grill (L) tandoori, raita	28 €

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 €
Crispy rice - Dry aged beet (4pc) (G) fermented bean, red shiso, sesame	30 €

TO CONTINUE

Red tuna tartare "Américain" style "Sea Grill" style, French fries, sucrine lettuce	68 €
Monkfish (L) AAA asparagus, miso mousseline, wafu sesame	65 €
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 €
Candied lamb shoulder (2 pers) (G) zaatar, hummus, bubu arare, gyros, smoked eggplant	76 €
Black Angus rib steak “surf & turf” (400 gr) (2pers) (L) lobster béarnaise, French fries	112 €
Veal chop cordon bleu style (2pers) (G, L) white asparagus from the dunes ragout with Noirmoutier potatoes	96 €

TO START

Salad of Peking duck (G) Citrusfruit, pomegranate, mango, passionfruit, hoisin	36 €
Hamachi (L) peas caviar, jalapeño, smoked burrata, basil chlorophyl, lime	44 €
Saku tuna tamarind vinaigrette, tobiko egg, fennel, cucumber, compressed chives	42 €
Dry aged Wagyu beef (G,L) carpaccio, parmesan, rocket, caper leaves	38 €
Chicken karaage bao (2pc) (G) Cho Kanjang caramelised, peanut, sesame, spring onions, ghoea cress	38 €
Arctic char gyoza (4pc) (G, L) white asparagus from the dunes, like a carbonara	48 €
Baby lobster (L) dam dam butter, fried garlic, grapefruit, radish, daikon, shichimi, ghoea cress	58 €
Pan-fried frog legs (G, L) farmhouse butter with garlic and herbs	36 €
Octopus gyros on Robata grill (G, L) zaatar, kaffir lime, tzatziki, relish, bubu arare	32 €
Yellowtail collar wakame salad, green apple, cucumber, kohlrabi	35 €

DESSERTS

Dame blanche (L) Tahiti vanilla, bitter chocolate sauce	20 €
Chocolate soufflé (G, L) salted caramel ice cream, chouchoux, pecan	22 €
Strawberry and rhubarb bricelet (G, L) agastache ice cream, yuzu, fontainebleau	22 €
Textured ice (L) candied oranges, pistachios, soft caramel, Jumbo grapes	22 €
Cheese selection (L) braid, chutney, dried fruits	25 €

G : Gluten
L : Lactose

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