

## POIVRE NOIR

Oysters on ice  
Shallot saffron 6/16 12/30

Sea urchin, peppered cream, beef jerky 5

Grilled octopus, black yogurt, piri piri,  
pimenton 25

Cauliflower, honey, pistachio, labneh 12

Squid, beurre blanc, squid ink 14

Bison tartar, pickled mushrooms,  
salt foie gras  
4 oz 16 / 8 oz 32

Seared foie gras, apple tree smoked,  
apple tart 25

Seared foie gras, black pudding, parsnip  
21

Yellowfintuna (OceanWise), kumquat,  
sesame, jalapeno 19

Wagyu beef, with radish, saké celery,  
dehydrated carrot, XO sauce  
*(Price is variable according to the piece)*

Tagliatelle, wild mushroom, pancetta  
mozzarella di bufala 19

Rack of lamb, kimchi, cucumber, hot  
pepper paste 25

Sweetbread, 5 spices, asparagus,  
tamarind, macadam nuts 29

## TASTING MENU

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5 courses with wine 115    Prestige wine 145  
5 courses without wine 70

The tasting menu have to be ordered by all the table  
Improve your experience, add foie gras

## DESSERT

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### Matcha

Chocolate sponge cake, banana gelato, pineapple 8

### Ruby

Beetroot, honeysuckle, goat yogurt granita 7

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## TUESDAY AND WEDNESDAY

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### 35% OFF

Bison tartare  
Entrée 12  
Plat 22