



*Our lunch menu change every week

Dinner menu

Oysters on ice

Shallot saffron 6/16 12/30

Sea urchin, peppered cream, beef jerky 5

Grilled octopus, black yogurt, piri piri, pimenton 25

Bone marrow, whelk, mushrooms, Bordelaise sauce 14

Langoustine, choco-coco, seaweed 24

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

Homemade cavatellis, king crab, green peas, saffron 19

Seared foie gras, macadamia, beet, chia crep 20

Seared foie gras, apple tree smoked, apple tart 25

Black cod, mushrooms, wild rice, dashi, 24

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

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

Duck breast, duck tamale, mole sauce 23



TASTING MENU

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

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

DESSERT

White chocolate, succès cookie, pistachio cream 7

Chocolate sphere, bavarian cream, red berry, meringue 7

MONDAY AND WEDNESDAY

5 courses without wine 60

Harmonized wine + 39

5 courses with wine 99

35% OFF

Bison tartare

Entrée 12

Plat 22