

\*Our lunch menu change every week

## Dinner menu

Oysters on ice  
Shallot saffron 6/16 12/30

Sea urchin, peppered cream, beef jerky 5

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Grilled octopus, black yogurt, piri piri, pimenton 25

Cauliflower, honey, pistachio, labneh 12

Smoked sturgeon, onion, sesame 12

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

Wild mushrooms, 70° egg, vin jaune sauce 18

Seared foie gras, apple tree smoked, apple tart 25

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Walleye, verjuice" beurre blanc",  
daylily cucumber 24

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

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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### **Bavarian cream**

Mango, litchi, raspberry, coco 7

### **Napoléon cocoa**

Black chocolate cream, cocoa jelly, chocolate nibs 7

## MONDAY AND WEDNESDAY

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**35% OFF**

Bison tartare

Entrée 12

Plat 22