

Light Bites

Iberico de Bellota ham platter	38
Fresh Burratina, olive oil, grilled Alsace bacon, Cevennes onion salad	25

Oscietra Caviar Specials

30 grams Oscietra Caviar	98
50 grams Oscietra Caviar	162
100 grams Oscietra Caviar	324
Traditional caviar garnish and homemade blini (supplement, per person)	20
Cold Angel hair pasta, truffle flavoured (supplement)	25



The Cold Angel hair pasta, 5 grams of Oscietra caviar © 2005	75
Roasted bone marrow, bread crouton, Cevennes onion salad	28
Freshly skinned sweet Japanese tomato, purple mustard of Brive	25
Grilled Hamaguri clam, mild garlic, fresh herbs	25
Melted spinach, carrot mousseline, orange flavour, grilled Alsace bacon	35
Tartare flavoured carpaccio of Saga Wagyu striploin on crispy potato © 2008	45
Seared French foie gras, hibiscus sauce	45
Gratinated Cevennes onion, lemon, black pepper, Parmigiano Reggiano	25
Oscietra caviar (per gram, supplement)	6
Uni (supplement)	35



Clear pot-au-feu of chicken, vegetable brunoise, mixed herbs oil	28
Lobster bisque velouté, cognac flavoured	28



Linguine, fresh Brittany cherry tomato sauce, aged Comté cheese	42
Warm Angel hair pasta, Sakura ebi, mild chili flavour	58
Bonbon of aged Comté cheese, smoked Alsace bacon	48
Warm tagliatelle mushroom pasta, truffle jus	42
Warm light spicy tomato rice or mushroom flavoured rice	32



Grilled Sumi squid, mild garlic, English parsley, pilaf rice	65
Roasted Spanish Carabinero gambas, light spicy tomato flavoured rice	78
Grilled Dover Sole on the bone, pomme allumette, Brittany cherry tomato salad	75
Seared Blackthroat seaperch, seasonal garnish	138
Hay smoked confit of duck leg l'orange, homemade croquette	65
Roasted Pyrenees lamb rack, pilaf rice, mixed salad, lamb jus	88
Côte de bœuf "flambé au cognac" black pepper sauce (approx. 800 grams)	178
Grilled striploin, rose pepper cream sauce, confit of pear, bordelaise sauce	78
Seared Japanese tenderloin from Tochigi prefecture, grilled sweet corn	188



Smoked Alaskan king crab leg, bonbon of aged Comté cheese © 2017	160
Roasted Alaskan king crab leg, light spicy tomato rice	160
Roasted Alaskan king crab leg, fresh herbs, mild garlic, celeriac mousseline	160

Degustation Menu

We will curate an experience of combined timeless collection and Grand Crus from land and sea items to entice your senses

4 Courses at \$168 per person
Wine Accompaniment at \$68

6 Courses at \$238 per person
Wine Accompaniment at \$108

Choice of Farm cheese collection of Affineur de France or dessert

We can customize vegetarian menu upon request

Our Savoury & Sweet Collection

<i>Farm cheese collection of Affineur de France</i>	40
<i>Fine apple tart “aux dragées”, salted caramel, Havana rum raisin ice-cream ©2006</i>	38
<i>Floating island of chocolate on coffee flavoured parfait</i>	30
<i>Crêpes, salted butter and brown sugar</i>	25
<i>Crêpes Suzette, flambé at the table</i>	40
<i>Weiss Acarigua 70% dark chocolate fondant, Madagascar bourbon vanilla ice-cream</i>	35
<i>Warm soufflé (Grand Marnier, Rum, Madagascar bourbon vanilla caviar, lemon or coconut with chocolate flavour)</i>	45
<i>Quenelle of ice cream (Havana rum raisin, Madagascar bourbon vanilla, Pistachio)</i>	8

Our Coffee Collection

<i>French Coffee, Grand Marnier liqueur</i>	25
<i>Irish Coffee, Irish whisky</i>	25
<i>Cappuccino, truffle scented chocolate</i>	15

à la carte