

STARTERS

GILLARDEAU OYSTERS sauce & condiments	1,550
MARINATED SEA BREAM cucumber, kaffir lime and juniper	1,150
BEAUFORT CHEESE AND WHITE TRUFFLE RAVIOLE Noilly Prat sauce	1,250
GOLD CAVIAR AND BLINIS	5,350
KING CRAB gold caviar & citrus	2,550

MAIN COURSES

LINE-CAUGHT SEA BASS butternut, mussels & tarragon	2,550
BLUE LOBSTER FROM BRITTANY potato and bacon, red wine reduction	3,150
FRENCH VENISON radicchio, blackcurrant, poivrade sauce	2,550
MIYAZAKI A5 WAGYU Dauphine potatoes and carrots	3,450

DESSERTS

THREE WAY PERSIMMOM chestnut and nutmeg ice cream	450
HONEY COMPOSITION chamomile and mikan	450
CHOCOLATE FROM OUR MANUFACTURE IN PARIS tonka bean and pink pepper corn	450
COCONUT AND PANDAN SOUFFLÉ mango sorbet	450
VANILLA ICE CREAM 'FLOOD' WITH COFFEE from our Manufacture in Paris and praline	450
RUM BABA lightly whipped vanilla cream	550



SIGNATURE MENU

Our chef suggests his menu based
on the best seasonal products

5,950
4,250 - Excluding  dishes

OSTRA REGAL OYSTER
horseradish

KING CRAB 
gold caviar & citrus

FREE-RANGE CHICKEN AND BLACK TRUFFLE 'PITHIVIERS'

BEAUFORT CHEESE AND WHITE TRUFFLE RAVIOLE
Noilly-Prat sauce

LINE-CAUGHT SEA BASS 
butternut, mussels & tarragon



FRENCH VENISON
radicchio and blackcurrant, poivrade sauce
or
MIYAZAKI A5 WAGYU
Dauphine potatoes and carrots
Suppl. 900



MATURED COMTÉ CHEESE
quince condiment

PASSION FRUIT
olive oil and Thai basil

CHOCOLATE FROM OUR MANUFACTURE IN PARIS
cocoa nib ice cream



WINE PAIRING

4 glasses 1,950
6 glasses 3,950