

# Starters

King Crab, herb butter, lemon thyme 45

Scallops, white beans, Sobrasada 30

Prawn, brioche, eggplant miso 30

Burrata, pumpkin, artichoke, pointed cabbage 28

Mushroom toast, hummus, poached egg 29

Beef tartare, Mimolette cheese, soy 29

Duroc croquette, cauliflower, mustard seed 28

Wagyu tataki, shiitake, vadouvan 32

Three oysters 24

Ponzu & wagyu / Guava & sweet potato / Salmon & pear

+15gr Impérial Heritage Oscietra Royal Caviar 55

# Main Courses

Turbot on the bone, pointed cabbage, orzo, bisque béarnaise 58

Ray wing, capers, brown butter, puree 38

Seabass, calamari, portobello, risotto 43

Celeriac, aubergine, mushroom, black garlic 35

Cauliflower, chutney, beetroot, parmesan 35

Solomillo 100% Bellota, hokaido, savoy, fine champagne 40

Anjou pigeon, celeriac, turnip, carrot 45

Côte à l'os Dark Red Frisona, two people 58pp

Wagyu, A5-BMS12, Kagoshima 98

Entrecôte Mazuna Sublime 46

With chicory & Jerusalem artichoke or salad  
Fries or Pont Neuf

Pepper sauce, bordelaise, béarnaise or choron

Please notify your waiter of any allergies. Not all ingredients are listed on the menu.  
Our kitchen team handles many ingredients, therefore we cannot prevent cross-contamination.

From parties of nine persons or more, please choose no more than four different dishes per course.