

## LOUNGE BAR

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## FOOD SHARING

### SMALL BITES

<b>Squid (G)</b> crispy, shichimi mayonnaise	19€
<b>“Brocolinettes” (5pc) (G)</b> bubu arare, goa cress, basil, lime	16€
<b>Caramelized chicken wings (6pc) (G)</b> dakgangjeong, peanuts, sesame	18€
<b>Brussels seaweed waffles (G,L)</b> oyster tartar, plankton cream, Dauricus caviar	36€
<b>Lobster claw tempura (6pc)</b> Nikkei tartare sauce	29€

### TO START

<b>Bømlo salmon maki “Gravlax” (4pc)</b> texture of Zebra tomatoes, fennel ice cream, combava	34€
<b>Argentine shrimp ceviche, yellowtail</b> cocktail of sea buckthorn, melon, white peach, mango, radish, kiwi	30€
<b>Avocado, stracciatella</b> tomato velvet, vinaigrette, chive, coca bread croutons, basil ice cream	24€
<b>Dry aged Wagyu beef (G,L)</b> carpaccio, parmesan, rocket, caper leaves	36€
<b>Bao bread</b> free-range chicken, marbled goose liver, Hoisin sauce, nougatine	30€
<b>Bouchot mussels from the Bay of Mont-Saint-Michel (L)</b> curry, kaffir, mousseline of coconut milk, coriander, flat parsley	29€
<b>Langoustine dumplings (4pc) (G,L)</b> cabbage, chestnut, green pepper, white consommé, pear	45€
<b>Baby lobster on Robatta</b> beurre blanc, Malabar pepper	38€

### OUR CRISPY RICE

<b>Crispy rice - Smoked eel (4pc) (G)</b> goose liver, miso, nori, sesame bonito	32€
<b>Crispy rice - Avocado (4pc) (G)</b> shichimi, tomato	28€
<b>Crispy rice - Wagyu beef (4pc) (G)</b> daikon, chilli mayonnaise, garlic	32€
<b>Crispy rice - Maatjes (4pc) (G)</b> wasabi, wakame, tomato, lāgrima de costa peas, sesame	28€

### TO CONTINUE

<b>Turbot confit in olive oil</b> smoked sobacha, shellfish, yuzu, Bonnotte potatoes from Noirmoutier	58€
<b>Sea bass, “perle blanche” oysters</b> saké bouillon, soy, fried garlic, coriander, spring onion	54€
<b>Octopus on Robata grill (L)</b> smoked mashed potatoes, jalapeño mayonnaise, salsa verde, goa cress	38€
<b>Red tuna tartare “Américain” style</b> “Sea Grill” style, French fries, sucrine lettuce	56€
<b>Mini burgers - Sweetbread (2pc) (G,L)</b> lobster béarnaise, French fries	52€
<b>Spare ribs plum sauce</b> peanuts, sesame, spring onion	34€
<b>Black Angus rib steak (400 gr)</b> tout simplement pan-cooked, fries, lettuce, mayonnaise	78€
<b>Candied lamb shoulder (750gr) (G,L)</b> zaatar, tzatziki, relish harissa, gyros, cauliflower	69€
<b>DESSERTS</b>	
<b>Dame blanche (L)</b> Tahiti vanilla, bitter chocolate sauce	18€
<b>Ile flottante (L)</b> custard with spices, apple caramel	16€
<b>Thin strawberry tart</b> burrata ice cream, shot of Saké yuzu, tarragon	18€
<b>Blueberries Pavlova</b> pine nuts, verbena, yoghurt ice cream	19€

G : Gluten

L : Lactose

Do not hesitate to refer to our staff regarding the number of dishes we advise to order.