

# LOUNGE BAR - FOOD SHARING

## SMALL BITES

Squid (G) crispy, shichimi mayonnaise	20 €
Crispy Nobashi shrimps (4pc) (G,L) shiso, sweet and sour mousseline, Timut pepper, citrus fruits	22 €
Brussels seaweed waffles - Dauricus caviar (G,L) oyster cream, dill, lime	54 €
Salmon ventresca fish sticks (6pc) (G) Nikkei tartar sauce	34 €
Smash gyros lamb (G,L) zaatar, tzatziki, relish, bubu arare	24 €

## OUR CRISPY RICE

Crispy rice - Smoked eel (4pc) (G) goose liver, miso, nori, sesame bonito	36 €
Crispy rice - Avocado (4pc) (G) shichimi, tomato	30 €
Crispy rice - Wagyu beef (4pc) (G) daikon, chilli mayonnaise, garlic	32 €
Crispy rice - Hamachi, Dauricus caviar (4pc) (G, L) oyster maki, sour cream	36 €

## TO START

Salad of Peking duck (G) Citrusfruit, pomegranate, mango, passionfruit, hoisin	34 €
Sashimi served on ice (2 pc of each) yellowtail, Bømlø salmon, tuna, langoustine, scallops	64 €
Shio koji scallops plankton, Granny Smith, cucumber, green celery, iodized pearls	38 €
Dry aged Wagyu beef (G,L) carpaccio, parmesan, rocket, caper leaves	36 €
Bao bread (2pc) (G) ree-range chicken, marbled goose liver, Hoisin sauce, nougatine	32 €
Bouchot mussels from the Bay of Mont-Saint-Michel (L) curry, kaffir, mousseline of coconut milk, coriander, flat parsley	34 €
Langoustine gyozas (4pc) (G) Peking duck broth, smoked eel, chanterelles and spring onions	46 €
Red king crab from the Barents Sea (L) beurre blanc, Malabar pepper	58 €
Scallops - Dauricus caviar (4pc) (L) baked in shell, seaweed steamed, smoked ratte butter, parsley chlorophyll	68 €

G : Gluten  
L : Lactose

## TO CONTINUE

Red tuna tartare "Américain" style "Sea Grill" style, French fries, sucrine lettuce	64 €
Cod fillet confit in olive oil (L) smoked sobacha, shellfish, yuzu, Bonnotte potatoes from Noirmoutier	58 €
Steamed sea bass, "perle blanche" oysters (G) saké bouillon, soy, fried garlic, coriander, spring onion	62 €
Mini burgers - Sweetbread (min. 2 pieces) (G,L) lobster béarnaise, French fries	28 €/piece
Spare ribs plum sauce peanuts, sesame, spring onion	38 €
In vine leaf roasted cockerel (2pers) (L) chicory candied with goose liver, grenailles potatoes	35 €pp
Black Angus rib steak (400 gr) (2pers) simply pan-fried, lettuce, fries, mayonnaise	42 €pp
Secreto" Iberian pork (2pers) (G) mashed potatoes, roasted onion émulsion, ceps ragout	36 €pp

## DESSERTS

Dame blanche (L) Tahiti vanilla, bitter chocolate sauce	20 €
Ile flottante (L) custard with spices, apple caramel	18 €
Thin fig tart (G, L) Baileys, verbena, speculoos ice cream	20 €
Blueberries Pavlova (L) pine nuts, marigold, yoghurt ice cream	19 €

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