



MENU ESCALE

5 COURSE

2,950

Rhubarb, tomato, celery



Raw bluefin tuna, crapaudine beets, seed tartlet



Octopus & pork cheeks layers, blood orange



Hokkaido sea scallops, savoy cabbage & basil



French veal rump, «potato boulangère», oxtail jus

or

Shinkeijime wild sea bass
celeriac, Champagne & Vanilla sauce

SUPPLEMENT 1,200



Cheeses matured by Les Frères Marchand

SUPPLEMENT 900



Coffee from our Manufacture in Paris,
praline, citrus & burata



DRINK PACKAGE

ALL INCLUDE WATER + COFFEE / TEA

2 MOCKTAILS

650

1 GLASS WHITE WINE + 1 GLASS RED WINE

1,150

1 GLASS CHAMPAGNE + 1 GLASS WHITE WINE + 1 GLASS RED WINE

1,650



MENU VOYAGE

OUR CHEF SUGGESTS HIS MENU BASED
ON THE BEST SEASONAL PRODUCTS

The Menu Voyage is to be enjoyed by the whole table

7,500

Rhubarb, tomato, celery



White asparagus from Tourraine, Lobster
mango dressing



“Soufléed” morels braised with Madeira, puffed buckwheat



Splendid squid, swiss chard, civet sauce



Turbot, eggplant, caviar & champagne sauce



Milk-fed lamb from Pyrénées, green asparagus & socca

or

Margaret river 8/9 Wagyu, «potato boulangère», oxtail jus

SUPPLEMENT 1,200



Cheeses matured by Les Frères Marchand

WINE FLIGHT - 3 GLASSES 1,800



Green apple delight



Chocolate from our Manufacture in Paris, Kampot pepper



WINE PAIRING

5 GLASSES 4,800

SOFT PAIRING

4 GLASSES 2,000

ALL PRICES ARE SUBJECT TO VAT & SERVICE