

OUR CHEF SUGGESTS HIS MENUS BASED  
ON THE BEST SEASONAL PRODUCTS

## MENU VOYAGE

The Menu Voyage is to be enjoyed by the whole table

4 COURSES 3,900

6 COURSES 5,500

8 COURSES 7,500

## MENU LATITUDE

YOUR CHOICE OF

STARTER + MAIN + DESSERT 4,900

2 STARTERS + MAIN + DESSERT 5,900

Chilled carabineros, delicate rock fish soup, Oscietra caviar  
Alaskan king crab, young coconut, fingerlime  
Norwegian langoustine, sunchokes, Champagne sauce  
Lightly-cooked salmon French brioche, yellow wine sauce

Confit Atlantic turbot, sweet onions, Taggiasca olives

Blue Lobster from French coasts on the embers,  
cauliflower «gratin», Arbois sauce

Pigeon from Bresse on the embers, savoy cabbage  
Pione grape, Salmis sauce

Margaret river 8/9 Wagyu, short ribs, piquillo, holy basil

Cheeses matured by Les Frères Marchand

SUPPLEMENT 900

Coconut & red pepper delight

Chocolate from our Manufacture in Paris, Black lemon  
peanuts, sesame

Calvados soufflé, apple, caramel ice cream

Rum baba, lightly whipped vanilla cream

ENHANCE YOUR EXPERIENCE

## CAVIAR

Oscietra caviar from Kaviari

served with its condiments and homemade blinis

30G 3,900

50G 5,900

ALL PRICES ARE SUBJECT TO VAT & SERVICE