



MENU LATITUDE

YOUR CHOICE OF

STARTER + MAIN + DESSERT 4,900
2 STARTERS + MAIN + DESSERT 5,900

STARTERS

Raw bluefin tuna, crapaudine beets, seed tartlet

White asparagus from Tourraine, Lobster
mango dressing

‘Soufléed’ morels braised with Madeira, puffed buckwheat

Cookpot of green asparagus from Vaucluse,
fregola sarda & Hokkaido sea scallops

Lightly-cooked salmon French brioche, ADD CAVIAR 1,200
vin jaune sauce

Octopus & pork cheeks layers, blood orange

MAIN COURSES

Shinkeijime wild sea bass, green asparagus from provence
Champagne & Vanilla sauce

Turbot, white asparagus from Tourraine, citrus zabaglione

Blue lobster from French coasts, SUPPLEMENT 1,200
Khao yai tomato & tarragon

Milk-fed lamb from Pyrénées, green asparagus & socca

Pigeon Pithiviers «à la Monégasque» SERVED FOR TWO

Margaret river 8/9 Wagyu SUPPLEMENT 1,200
«potato boulangère», oxtail jus

CHEESE TROLLEY

Cheeses matured by Les Frères Marchand SUPPLEMENT 900

DESSERTS

Yotsubushi strawberry, rose ice cream

Chocolate from our Manufacture in Paris, Kampot pepper

Calvados soufflé, apple, caramel ice cream

Phuket pineapple, 20 years Dictador and coconut zabaglione

Rum baba, lightly whipped vanilla cream



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