

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

Marinated Bluefin tuna, chickpea, sesame and coriander

Beef tomatoes and watermelon, cheese froth

Perthuis green asparagus soufflé

Lightly seared carabineros, green peas, kaffir lime

Smoked salmon in French brioche, yellow wine sauce

Confit Atlantic turbot, young turnip, tarragon

Norwegian langoustine, white asparagus, pine tree zabaglione

Brittany blue lobster on the coals, baby zucchini, sage and pine nuts

Brittany pigeon on the ambers, Khao Yai tomatoes, anchovies

Wagyu beef with piquillos stuffed with oxtail and holy basil

French veal tenderloin «gremolata», spring vegetable «tian»,  
red pepper condiment

Cheeses matured by Les Frères Marchand

SUPPLEMENT 900

Rhubarb and Sauternes soufflé, thyme ice cream

Yotsuboshi strawberry, Taggiasca olives

Chocolate and coffee from our Manufactures in Paris

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