

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, white peach, finger lime

Black truffle and girolles tortilla, Madeira

Smoked salmon in French brioche, yellow wine sauce

Eggplant and tomato tortellini, Parmesan cream

Confit Atlantic turbot, sunchokes and purple artichokes,
Champagne sauce

North Sea seabass, trumpet zucchini and fresh almonds, pomelos

Roasted Lumina lamb saddle, grenaille potatoes, raisins and sage

Margarat River Wagyu beef, piquillos stuff with oxtail and holy basil

Cheeses matured by Les Frères Marchand

SUPPLEMENT 900

Peach and Sauternes soufflé, rosemary 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