

## BUSINESS LUNCH

3 COURSES 2,950

## MENU VOYAGE

7 COURSES 8,500

LIGHTLY SMOKED MACKEREL  
cucumber gelée and Kristal caviar



MOREL IN ITS NATURAL WAY  
green peas cooked with brown butter, peppercorn condiment



WHITE ASPARAGUS FROM LES LANDES  
cured pork belly and jasmine, vin jaune emulsion



SQUID 'TAGLIATELLE'  
charred wild broccoletti, thai lemon basil sauce



KINKI ON THE EMBERS  
Anna potato, kaffir leaf and saffron beurre blanc



WAGYU BEEF MARINATED WITH BAMBOO LEAVES  
leeks, shallots and tarragon



CHEESE  
our selection of fresh and matured cheeses  
SUPPLEMENT 900



DELIGHT COLLECTION  
a discovery of Alain Ducasse seasonal desserts

## MENU DÉCOUVERTE

5 COURSES 6,500

Chef's choice menu inspired by the seasonal's best ingredients

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 CHARGE