

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, thaï 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

BUSINESS LUNCH

3 COURSES 2,950

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