

## MENU VOYAGE

7 COURSES 8,500

### BLUEFIN TUNA

watermelon radish, sudachi and gold kristal caviar



### RAINBOW COURGETTE AND COMTÉ CHEESE

walnut praline, blackcurrant sage sauce



### HOKKAIDO SCALLOP

blackened jerusalem artichokes, marigold and cubeb pepper



### LINE-CAUGHT POLLOCK

Anna potato, kaffir leaf and saffron beurre blanc



### BRITTANY PIGEON

lightly smoked over hay, celeriac, cacao and barberry



### BRIE DE MEAUX

sobacha and Australian black truffle



### 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

from Kaviari house selection

served with its condiments and homemade blinis

Kristal 30G 3,900

Oscietra 30G 5,200

ALL PRICES ARE SUBJECT TO VAT & SERVICE CHARGE