

MENU VOYAGE

7 COURSES 8,500

BLUEFIN TUNA

watermelon radish, yuzu and gold kristal caviar



RAINBOW COURGETTE AND COMTÉ CHEESE

walnut praline, blackcurrant sage sauce



SEA SCALLOP

jerusalem artichokes, marigold and cubeb pepper



RED MULLET

Anna potato, kaffir leaf, and saffron beurre blanc



PIGEON

lightly smoked with hay, celeriac, cocoa nibs and barberry



SELECTION OF FRENCH CHEESES



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