

SIGNATURE

7 COURSES MENU 8,500

IKEJIME ISAKI

cured in sakura blossom and lightly smoked,
cucumber, cherry, fresh almond



BLUE LOBSTER AND KRISTAL CAVIAR

green peas and broad beans delicately perfumed with geranium



RAINBOW COURGETTE GALETTE

Comté cheese, walnut, Peruvian sage beurre blanc



JOHN DORY

gently poached, artichoke poivrade “à la Barigoule”,
salicorne, bagna càuda



PIGEONNEAU “EXCELLENCE”

dry-aged and scented with Douglas fir,
candied beetroot, bergamot leaf



CHEESE

Selection of French cheeses



DELIGHT COLLECTION

a discovery of Alain Ducasse seasonal desserts

MENU VOYAGE

5 COURSES MENU 6,500

MENU DÉCOUVERTE

3 COURSES MENU 4,500

ENHANCE YOUR EXPERIENCE

CAVIAR

from Kaviari house selection

served with its condiments and homemade blinis

Kristal 30G 4,100

Oscietra 30G 5,200

ALL PRICES ARE SUBJECT TO VAT & SERVICE CHARGE