

Starters

King Crab, herb butter, lemon thyme 48

Salmon, cucumber, apple, celery 29

Gamba, brioche, miso aubergine 32

Burrata, green asparagus, tomato compote 28

Pizzetta with aubergine, cauliflower, green asparagus 28

Asparagus Flemish style 28

Beef tartane, egg yolk, soy 29

Vitello Tonato 30

Three oysters 24

Bacon & asparagus / Sobrasada & orange / North sea crab & edamame

+ 15gr Sherazad Caviar Guelden Oscietra 55

Main Courses

Lobster à l'américaine, donburi 50

Ray wing, capers, brown butter, puree 38

Scallops, sea lavender, asparagus, potato millefeuille 42

Sweet potato, harissa, aubergine, cauliflower 35

Asparagus Flemish style 36

Pluma Iberico Bellota, asparagus, lime mayonnaise, mashed potatoes 45

Anjou pigeon, pea, lettuce, Pont Neuf 45

Mezzi rigatoni, langouste, pesto, two people 44pp

Côte à l'os Simmental Superior, two people 59pp

Wagyu, A5-BMS12, Kagoshima 98

Entrecote Rubia Gallega 46

With green asparagus & bimi on salad

Fries on Pont Neuf

Pepper sauce, bordelaise, béarnaise or choron

Please notify your waiter of any allergies. Not all ingredients are listed on the menu.
Our kitchen team handles many ingredients, therefore we cannot prevent cross-contamination.

From parties of nine persons or more, please choose no more than four different dishes per course.