

Starters

King Crab, herb butter, lemon thyme 45

Scallops, white beans, Sobrasada 30

Gamba, brioche, miso aubergine 30

Burrata, green asparagus, tomato compote 29

Pizzetta with mushroom, celeriac, hazelnut, truffle 29

Beef tartare, egg yolk, soy 29

Foie gras, brioche, apple 33

Wagyu tataki, shiitake, vadouvan 32

Three oysters 24

Ponzu & wagyu / Guava & sweet potato / Salmon & pear

+ 15gr Impérial Heritage Oscietna Royal Caviar 55

Main Courses

Lobster à l'américaine, donburi 50

Ray wing, capers, brown butter, puree 38

Sea bass, chipirones, portobello, risotto 43

Celeriac, aubergine, mushroom, black garlic 35

Cauliflower, chutney, beetroot, parmesan 35

Solomillo 100% Ibérico, hokaido, savoy, fine champagne 40

Anjou pigeon, celeriac, turnip, carrot 45

Conchiglie rigate, crab, guanciale, two people 44pp

Côte à l'os Dark Red Frisona, two people 59pp

Wagyu, A5-BMS12, Kagoshima 98

Entrecote Mazuna Sublime 46

With green asparagus & bimi or salad

Fries or Pont Neuf

Pepper sauce, bordelaise, béarnaise or choron