

# Starters

King Crab, herb butter, lemon thyme 45

Scallops, white beans, Sobrasada 30

Gamba, brioche, miso aubergine 30

Burrata, pumpkin, artichoke, pointed cabbage 29

Mushroom toast, hummus, poached egg 29

Beef tartare, Mimolette cheese, soy 29

Duroc croquette, cauliflower, mustard seed 28

Tataki van Wagyu, shiitake, vadouvan 32

Three oysters 24

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

+ 15gr Impérial Heritage Oscietna Royal Caviar 55

# Main Courses

Turbot on the bone, pointed cabbage, orzo, bisque-béarnaise 58

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

Côte à l'os Dark Red Frisona, two people 58pp

Wagyu, A5-BMS12, Kagoshima 98

Entrecote Mazuna Sublime 46

With chicory & Jerusalem artichoke or salad  
Fries or Pont Neuf

Pepper sauce, bordelaise, béarnaise or choron

