Starters

King Crab, herb butter, lemon thyme 48

Lobster, brioche, avocado 39

Carpaccio gambero rosso, citrus 33

Burrata, smoked tomato, salsa verde 28

Pumpkin tataki, sesame, bok choy 26

Saddle of hare, red cabbage, Cevenne onion, white pudding

Beef tartare, poached egg, soy 29

Foie gras pate, pear, shiso 30

Wil duck Shabu Shabu, pointed cabbage, mushroom, celeriac 29

Add 10gr Oscietra Caviar 45

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.

Main Courses

Sea bass, pumpkin, chanterelles, nori, chateau potato 42

Ray wing, capers, brown butter, mashed potatoes 39

Scallops, salsify, 'Nduja beurre blanc 43

Celeriac, Belgian endive, mushroom 35

Stuffed zucchini, chickpea, coconut, curry 35

Phaesant, savoy, Fine champagne sauce, pommes pont neuf 43

Venison, smoked foie gras, potato espuma, winter truffle 49

Giant prawn, rigatoni, tomato, pecorino, for two 43pp

Côte à l'os Rubia Gallega, for two 60pp

Wagyu, A5-BMS12, Kagoshima 98

Entrecote Holstein 48

With fried Belgian endive or salad
Fries or rosemary potatos
Pepper sauce, bordelaise, béarnaise or choron

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