



Starters

King Crab, herb butter, lemon thyme 48

Tuna tartare, vadouvan, donburi 31

Burrata, peach, lemon verbena, pistachio 28

Pizzette, ricotta, honey, pistachio 28

Beef tartare, Comté cheese 29

Sushi, smoked eel 29

Wagyu tataki, pickled vegetables, almond, focaccia 32

Club sandwich, farm chicken, bacon 30

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

Sole, tartare sauce, french fries 59

Ray wing, capers, brown butter, purée 42

Black cod, miso, paksoi, cauliflower 45

Aubergine, chimichurri, fregola 34

Portobello mushroom, black garlic, celeriac, hazelnut 33

Rack of lamb, bimi, rosemary potatoes, mushroom 45

Ibérico pluma, aubergine, green asparagus, pommes Pont Neuf 46

Pasta vongole, for two 43pp

Côte à l'os Dark Red Frisona, for two 60pp

Wagyu, A5-BMS12, Kagoshima 98

Entrecote Carima Rare 50

With bimi or salad
Fries or rosemary potato
Pepper sauce, bordelaise, béarnaise or choron

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