



Starters

King Crab, herb butter, lemon thyme 48

Tuna tartare, vadouvan, donburi 31

Burrata, brioche, avocado, tomato 28

Asparagus à la flamande 29

Beef tartare, poached egg, soy 29

Veal sweetbreads, leek, cherry 33

Caesar salad, farm chicken, tomato, sucrine lettuce, Parmesan 30

Bouchot mussels, kimchi, cucumber, gochujang 31

Add 10gr Oscietra Caviar 45

Main Courses

Sole, tartare sauce, french fries 55

Ray wing, capers, brown butter, purée 39

Cod, brown shrimps, mousseline, bimi 48

Courgette, beetroot, Cévennes onion, potato 35

Glazed cauliflower, pak choi, bimi, roasted potato 35

Asparagus à la flamande 37

Bresse chicken, pointed cabbage, coconut masala 44

Chuleta de ibérico, white asparagus, purée 44

Capellini, caviar, buerre blanc, green asparagus, for two 55pp

Côte à l'os Noir Baltique, for two 60pp

Wagyu, A5-BMS12, Kagoshima 98

Entrecote Mirandesa 50

With atjar or salad
Fries or potato mille-feuille
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.