



# Sharing

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2 Glasses CHARLES HEIDSIECK BRUT RESERVE o,1l & ROYAL IMPERIAL CAVIAR


30 gramm Caviar, Blinis, Creme Fraiche 120

TSARSKAYA OYSTERS Yuzu-Maracuja Vinigraitte per Oyster 8 1/2 Dozen 40

KALAMATA OLIVEBREAD from the Bulle Bakery, Beurre d'Isigny-Butter, Maldon Salt 9 

HAMACHI SASHIMI Calamansi & pickled Kumquats, Basil- Oil 28

TUNA TATAKI green Asparagus, Salicorn, Basil Sorbet 27

BURRATA Amarena-Cherries & Vinegar, Pistacio- Mbassy Coffeebean-Brittle 25 

OCTOPUS Sweetpotato Püree, Harissa Oil 23

GRILLED RED PRAWNS 5 grilled red Prawns, Aleppo Pepper, Aioli, grilled Lemon 30

MFC MBASSY FRIED CHICKEN Furikake, Trout Caviar, Yuzu-Mayo 28

A5- WAGYU SANDO 60

A5- WAGYU ENTRECOTE 180g 98 US ANGUS BAVETTE 180g 44

MISO SALMON Confit Salmon, Miso-Garlic-Mayo, Yuzugel, Pea Puree, Quinoa 34

upgrade your Fish & Meat with 15g Royal Imperial Kaviar +40

BAKED BEETROOT Goatcheese, Walnuts, Salmon Caviar, Grapefruit 24

SCALLOPS & FOIE GRAS Scallops & Foie Gras, Corn Puree, Coffee Jus 42

YELLOW CURRY CAULIFLOWER roasted Cauliflower, Vegan Raita, Pomegranate-Jus 26 

VEGGIES 

POMMES FRITES 10

with Parmesan & Truffle-mayo +7

GREEN ASPARAGUS 9

CHINESE CUCUMBER SALAD 9

WILD BROCCOLI 9

FINALE

CHOCOLATE GANACHE Tahini Ice-Cream 18 

BASQUE CHEESECAKE BRULEE 17

TIRAMISU 18