

M €



RAW

- IMPERIAL CAVIAR** 30g Kaviar Can, Blinis, Crème Fraiche 86
TSARSKAYA OYSTERS Yuzu-Maracuja Vinigraitte per Oyster 8 1/2 Dozen 40
HAMACHI SASHIMI Calamansi & pickled Kumquats, Basil- Oil 26

SIGNATURES

- TUNA TATAKI** green Asparagus, Salicorn, Basil Sorbet 24
BURRATA Amarena-Cherries & Vinegar, Pistacio-Coffeebean-Brittle 23 
OCTOPUS a la Plancha Sweetpotato Puree, Harissa Oil 21
KALAMATA OLIVEBREAD from the Bulle Bakery, Beurre d'Isigny-Butter, Maldon Salt 8 
MFC Mbassy Fried Chicken, Yuzu-Mayo, Salmon Caviar, Shizo, Furikake 26
PACCHERI AL PESTO DI PISTACHIO Green Market Vegetables, Pistacio-Pesto, Lemon- Mascarpone 29 
US BAVETTE 18og 36 **A5 WAGYU ENTRECOTE** 18og 79
SHAWARMA MARINATED LAMB RACK Oriental Ratatouille, Bulgur 42
LOUP DE MER grilled Seabass, Datterini Tomatoes, Taggiaska Olives, Zucchini, Basil 33
MISO SALMON Confit Salmon, Miso-Garlic-Mayo, Yuzugel, Pea Puree, Quinoa 30

GLOBALLY INSPIRED

- SESAME SIMIT** house-made Honey Butter, Bee pollen 7 
GREEK SALAD & TSATZIKI 21 
HUMMUS grilled Brusselsprouts, Cranberry Chutney 18 
BAKED BEETROOT Goatcheese, Walnuts, Salmon Caviar, Grapefruit 20 
WAGYU BEEF SANDO Japanese Wagyu Beef Sandwich 44
SCALLOPS & FOIE GRAS SKEWER Scallops & Foie Gras, Corn Puree, Coffee Jus 38
YELLOW CURRY CAULIFLOWER roasted Cauliflower, Vegan Raita, Pomegranate-Jus 27 
PACCHERI AL TARTUFO Parmesan Cheese, fresh Truffle 34 
TURBOT & CAVIAR Sesame Crust, green Asparagus, Caviar, Champagne Beurre-Blanc 48
GRILLED RED PRAWNS 5 grilled red Prawns, Sea Salt, Aleppo Pepper, Aioli 27

VEGGIES

- POMMES FRITES** 8
with Parmesan & Truffle-mayo +7
POTATO MILLE-FEUILLE 9
GREEN ASPARAGUS 7
CHINESE CUCUMBER SALAD 7
WILD BROCCOLI 8

FINALE

- FLOWERS & BERRIES** Champagne 24 
CHOCOLATE GANACHE Sesame-Ice Cream 17 
BASQUE CHEESECAKE BRULEE 17
PISTACHIO BAKLAVA Cardammom-Ice Cream 22
TIRAMISU 16
CHEESE SELECTION 24