





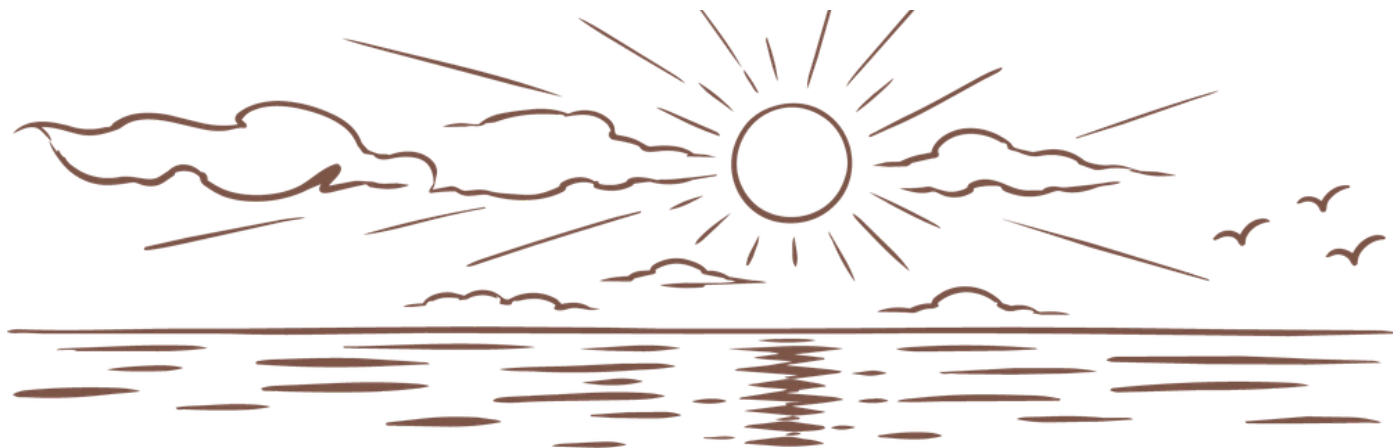
CAVIAR CASPARIAN

Servi avec crème épaisse et blinis
Served with crème fraîche and blinis

Golden Impérial 50 g
280 €

Golden Impérial 125 g
640 €

Beluga impérial 50 g
615 €



SOLEIL COUCHANT

SUNSET

PANISSE

Fraise, harissa et pecorino

Panisse, strawberry, a hint of harissa, pecorino

15

CROQUE TRUFFE

Jambon Prince de Paris, crème de truffe, Comté 18 mois

Truffle croque, Prince de Paris ham, truffle cream, 18-month Comté

28

CAVIAR D'AUBERGINE

À la provençale, stracciatella

Eggplant caviar, provençal style, stracciatella

14

TARAMA D'OURSIN

Corail d'oursin, œufs de saumon

Tarama, sea urchin roe, salmon roe

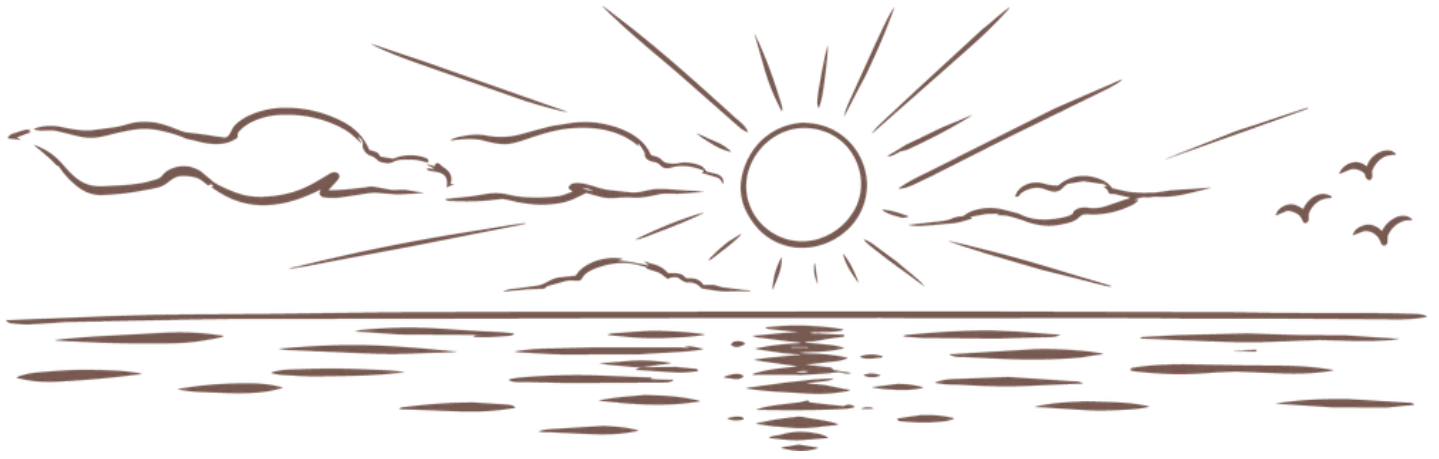
26

LOBSTER ROLL

Homer Lobster Roll

38





JAMBON BELLOTA

Ibérique, pan con tomate

Iberian Bellota ham, pan con tomate

58

COUTEAUX

Persillade, chorizo, épices

Razor clams, parsley and garlic, chorizo, spices.

19

BROCHETTE D'AGNEAU

Épices, brocciu frais, jus corsé

Lamb skewer, spices, fresh brocciu, rich jus

19

CRUDO HAMACHI

Avocat, coriandre, huile épicée

Hamachi crudo, avocado, cilantro, spiced oil

28

GAMBAS TEMPURA

Ketchup de mangue

Prawn tempura, mango ketchup

19

THON SUR THON

Mi-cuit, sauce vitello, câpres frites

Tuna two ways, seared, vitello sauce, fried capers

19

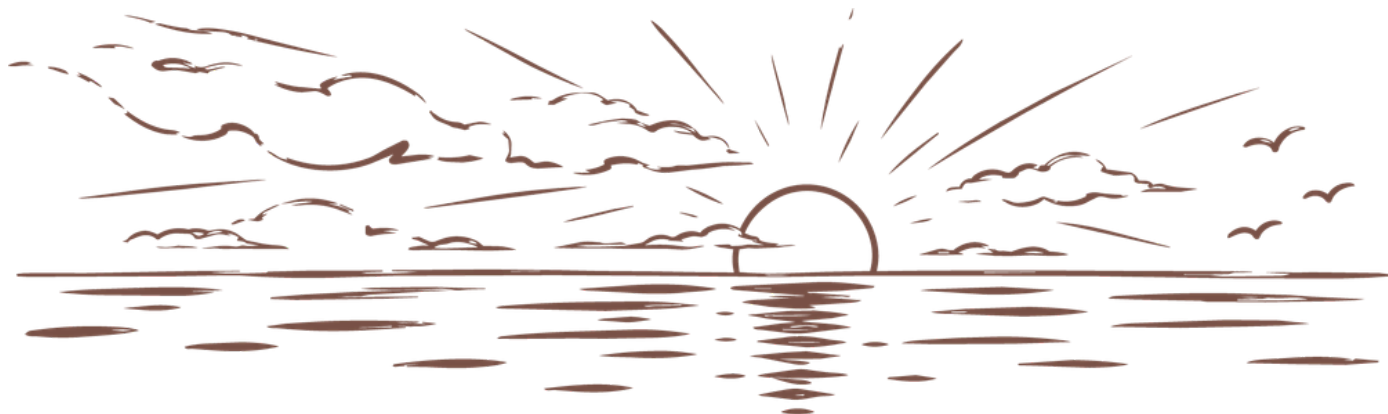
STRACCIATELLA

Tomates marinées au basilic, mangue, jalapeños

Stracciatella, basil-marinated tomatoes, mango, jalapeños

17





LINGUINE LANGOUSTE

Tomates cerises, persillade

Spiny lobster linguine, cherry tomatoes, persillade

61

PÂTES ROZENN LE RUYET

Blé tendre, alla Vittorio, stracciatella

Rozenn Le Ruyet pasta, soft wheat, alla Vittorio, stracciatella

36

TATAKI DE THON

Salade de papaye, herbes fraîches, amandes torréfiées, butternut rôti, feta, noisettes

Tuna tataki, papaya salad, fresh herbs, toasted almonds, roasted butternut squash, feta, hazelnuts

46

TIGRE QUI PLEURE

Bavette Angus, salade de concombre au gingembre, frites

Crying Tiger, Angus flank steak, cucumber and ginger salad, fries

44

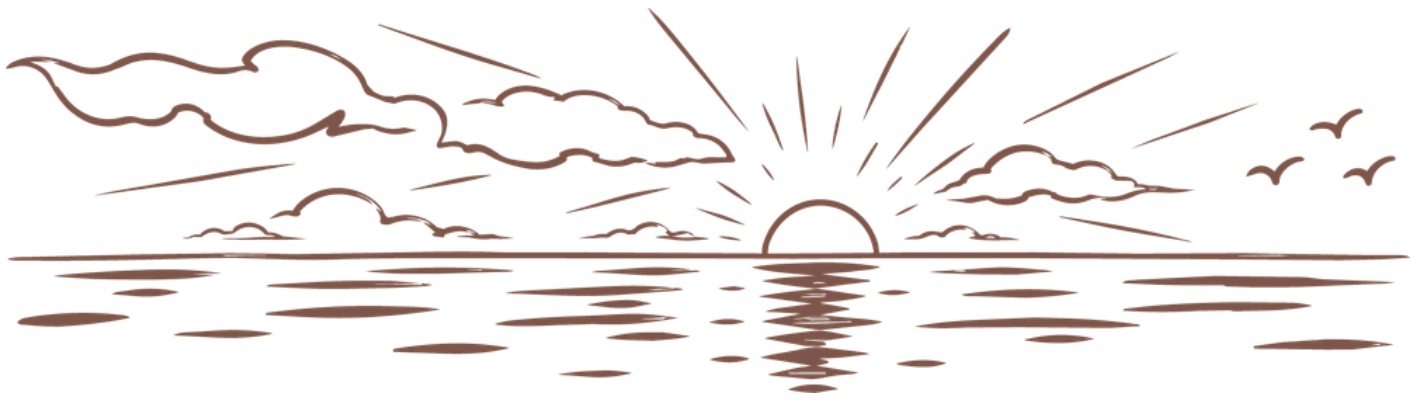
BLACK ANGUS BURGER

Black Angus Burger, fontina, ketchup maison, oignons confits, pickles de jalapeño, frites

Angus burger, fontina, house ketchup, onion confit, pickled jalapeño, fries

42





GARNITURES

SIDES

Frites 🌾 🌱 (K)
French Fries

Riz sauté aux épices 🌱 (K)
Spiced fried rice

Portobello, espuma de pomme de terre au parmesan 🌾 (K) 🌱
Portobello, parmesan potato espuma

Butternut rôtie, feta, noisettes 🌾 (K) 🌱
Roasted butternut squash, feta, hazelnuts

Salade verte, vinaigrette truffe 🌱 (K)
Green salad, truffle dressing

12





CLAIR DE LUNE

MOONLIGHT

CHURROS NOCCIOLA ET CAMEL (K) (V)

Sauce caramel et nocciola

Churros with caramel and nocciola sauce

16

CARIBBEAN BREEZE

Ananas, mangue, shiso vert et sauce ananas

Caribbean Breeze, pineapple, mango, green shiso and pineapple sauce

21

FRUITS FRAIS (V) (G) (K)

Sélection du moment

Fresh fruit, seasonal

25

RIZ AU LAIT (K) (V)

Vanille de Madagascar, caramel beurre salé, cacahuètes caramélisées

Rice pudding, Madagascar vanilla, salted butter caramel, caramelised peanuts

18

GLACES ET SORBETS (K) (V)

Vanille, chocolat, pop-corn, noisette, fraise, citron vert, coco, passion, yaourt, corossol

Ice creams and sorbets, per scoop: vanilla, chocolate, popcorn, hazelnut, strawberry, lime, coconut, passion fruit, yogurt, soursop

7

