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Allergens



FUSION KITCHEN

Our Italian-Japanese fusion menu has been designed to take you on a journey. Discover a unique cuisine in Paris that revisits Italian specialities with Japanese seasonings. Our team will be happy to guide you through a relaxing culinary journey, without leaving Paris!

TAPAS

Stuzzichini

Zucchini carpaccio, bread kernels,
stracciatella · 15€

*Thinly sliced zucchini marinated in sudachi
vinaigrette, served with creamy stracciatella.*

Deep-fried smoked mozzarella di bufala,
black sesame, spicy sauce, 4 pieces · 12€

The unmissable mozzarella croquettes.

Crispy calamari · 20€

*Crispy calamari served with lemon miso mayonnaise,
wasabi sesame, and fried vegetables.*

Beef tartare cannoli, shiitake,
umekosho. 9€

*Our signature: hand-cut beef tartare, seasoned with
Japanese plum paste and chilli*

Fried chicken karaage, garlic-honey
mayonnaise, yellow lemon · 18€

*Japanese-style fried chicken, white cabbage and lemon
zest*

Fresh fries, furikake, miso-lemon
mayonnaise · 9.5€

STARTERS

Antipasti

Oysters no. 3 of Oléron, ponzu juice,
cucumber and olive oil · 12€

*Plump oysters elevated by the brightness of ponzu
and the freshness of cucumber.*

Fish sashimi, ponzu olive oil, yuzu gel
and cucumber · 19€

*A briny and tangy pairing, the delicacy of the fillet
and the boldness of the condiments.*

Sea bream crudo, coconut milk and
lime, jalapeños, zebra tomato · 15€

*Sea bream tartare, refreshed with a Japanese
citrus sauce*

Pineapple tomato, ricotta, strawberry
and tomato dressing · 17€

*The authentic taste of heirloom varieties,
twisted with earthy woodland notes and the
sweetness of the Riviera.*

Japanese eggplant confit with soy,
peanut sauce, tahini, furikake, and
yuzu gel · 14€

*A soy-glazed vegetable heart, wrapped in a
sesame-scented cream and finished with a
delicate crunch of toasted cereals.*

PASTAS & RISOTTO Primi

Udon with carbonara and guanciale,
katsuobushi · 22€

*The tenderness of Japanese noodles meets the crunch
of Italian charcuterie.*

Artisanal Setaro casarecce with green pesto,
pine nuts, lemon, and dwarf basil · 20€

*A Riviera classic, revisited with the brininess of
nori and the zest of candied lemon.*

Black rice risotto, roasted gambas,
ginger gel, and yuzukosho · 25€

Available in vegetarian version · 23€

*Black rice risotto, roasted gambas, ginger gel and
yuzukosho – a Japanese chilli-citrus paste*

MAIN COURSE Secondi

Roasted pollack, lemon gel, candied
leeks, nori white butter, soufflé
buckwheat seeds, green oil · 25€

The ocean served on a plate

Label Rouge farm poultry, Japanese
curry, carrot, red miso chicken juice,
spicy oil · 25€

*A comforting dish that will delight even the most
indecisive*

Grilled octopus, crispy gnocchi, butter
white kimchi · 31€

*Double-cooked octopus for an unrivalled crispness,
served with spicy kimchi. Our signature dish!*

Angus beef carpaccio, fresh fries · 24€

A timeless Italian classic, done right.

TO SHARE

Da condividere

Burrata 200g, parma ham, bamboo charcoal, white yuzu-miso dressing · 29€

A generous burrata, an indulgent must-have – to share... or not!

Sea bass 800g, prepared in portfolio, fresh fries, smoked fish sauce and white butter kimchi · 75€

A noble, briny cut lifted by citrus notes – a delicate plate made for travelling.

L-Bone Steak from Maison Châteauneuf - 1.2kg, fresh fries, lettuce heart, pepper sauce · 165€

The butcher's selection of beef, and its characterful sauce, the rendez vous of carnivores. Unlimited fries and sauce !

DESSERTS

Dolci

Ice creams & Sorbets · 5€

Ask the crew about the flavours

Iced mochi with coffee, mascarpone, and cocoa · 12€

The perfect blend of Italian and Japanese delicacies

French toast, miso caramel, ice cream · 12€

Signature dessert made with miso caramel, a fermented soya paste used in Japanese cuisine

Cheese platter with homemade condiments · 14€

A selection of 3 cheeses to discover

Lemon and yuzu tart, Italian meringue and crumble · 12€

A light, botanical treat where zesty citrus meets the coolness of shiso

Intense gianduja éclair · 32€
To share for 3/4 people

Our iconic dessert for a moment of pure indulgence !

Il vero caffè gourmand · 12€

Swap your coffee for our signature dessert cocktail · 17€
Selection of 3 delicacies

Lunch MENU

Daily suggestion provided by the Riviera Fuga crew

Available from Monday to Friday, excluding weekends and public holidays

**Starter, Main course or Main course, Dessert
29 euros**

**Starter, Main course, Dessert
35 euros**

MENU Child

Pasta Pomodoro

or

Fish and Chips

Dark chocolate and hazelnut cookie

20 euros