

Cynsea



Sharing Plates

Sea urchin tarama and preserved lemon...24€

Tarama d'oursin et citron confit

Crab cake and avocado mayonnaise...36€

Crab cake, mayonnaise d'avocat

Truffle pinsa, mascarpone and Comté cheese...52€

Pinsa truffe et mascarpone au Comté (K)(V)

Albacore Tuna ventresca, in its can...26€

Boîte de ventrèche de Thon Albacore (K)

Guacamole & tortillas...19€

Féroce d'avocat et tortillas (K)(V)(P)

Ocean Tasting

Selection of 4 crudos to share...175€

Sélection de 4 crudos à partager

**Crudo platter and 50g Caviar
by Casparian...495€**

Plateau de crudo et Caviar by Casparian 50g

Raw Bar

**Mahi Mahi ceviche, coconut
and lime...42€**

Ceviche de Mahi Mahi, coco et citron vert (K)(P)(V)

**Ceviche of the day,
mango and aji amarillo...34€**

Ceviche du jour, mangue et aji amarillo (P)(V)

**Mahi Mahi carpaccio, passion fruit
and smoked avocado...36€**

Carpaccio de Mahi Mahi, maracuja et avocat fumé (P)(V)

**Tuna tataki, ponzu sauce,
preserved lemon...42€**

Tataki de Thon, sauce ponzu, citron confit (K)

**Tuna carpaccio, ginger and Caribbean
sweet pepper...38€**

Carpaccio de Thon, gingembre et piment végétarien (K)(P)(V)

**Golden Imperial Caviar by Casparian,
blinis and condiments**

50g...310€ 125g...800€

*Caviar Golden Imperial by Casparian,
blinis et condiments*



Gyp Sea Green

Avocado sashimi, Creole salt and fresh herbs...15€

Sashimi d'avocat, sel créole et herbes fraîches (K)(V)(P)(G)

Zucchini carpaccio, hazelnuts and parmesan...28€

Carpaccio de courgettes, noisettes et parmesan (K)(V)(P)

Watermelon, fresh goat cheese and homemade granola...23€

Pastèque, chèvre frais et granola maison (K)(V)(P)

Beetroot salad, yoghurt & pomegranate...27€

Salade de betterave, yaourt et grenade (K)(V)(P)

125g Burrata cheese, cherry tomatoes and pesto...34€

Burrata 125g, tomates cerises et pesto (K)(V)(P)

Pampelonne salad, feta cheese and Taggiasca olives...32€

Salade Pampelonne, feta et olives Taggiasche (K)(V)(P)

Add Chicken *Supplément Poulet*...14€ Shrimp *Crevettes*...20€

Gyp Sea salad, kale, avocado and pineapple...32€

Salade Gyp Sea, kale, avocat et ananas (K)(V)(P)(G)

Add Chicken *Supplément Poulet*...14€ Shrimp *Crevettes*...20€

Woodfire Kitchen

Tandoori chicken BBQ skewers...38€

Brochettes de poulet tandoori grillées (P)

Hanger steak, smashed potatoes and chimichurri sauce...36€

Onget de boeuf, pommes tapées et sauce chimichurri (P)(G)

Grilled whole fish, corn salsa and Colombo salsa...PM

Poisson entier grillé, salsa maïs et sauce Colombo (K)

Grilled lobster and flavored rice...20€ / 100g

Langoustine grillée et riz parfumé

Grilled shrimp with pineapple and exotic sauce...44€

Crevettes grillées, ananas et sauce exotique (P)

Flame-grilled salmon, green peas and edamame...52€

Saumon à la flamme, petits pois et edamame (K)

Gyp Sea Bunsy

Beef tacos, cacao and chipotle 3 pcs...36€

Tacos de boeuf, cacao et chipotle (3 pcs)

Charolais deluxe beef burger, cheddar, bacon and French fries...43€

Burger Charolais, cheddar, bacon et frites

Shrimp tacos, smoked avocado & mango 3pcs...39€

Tacos aux crevettes, avocat fumé et mangue

From Italia with Love

Linguine with calamari, puttanesca style...42€

Linguine aux calamars façon puttanesca

Tagliatelle with truffle and Parmesan cheese...48€

Tagliatelles à la truffe et Parmesan (K)(V)

Rigatoni al pomodoro and burrata...42€

Rigatoni pomodoro et burrata (K)(V)

On the Side

Grilled vegetables, Colombo spices...14€

Légumes grillés au Colombo (K)(P)(G)

French fries with feta cheese and oregano...12€

Frites, feta et origan (K)(V)

French fries with truffle and Parmesan cheese...25€

Frites truffe et Parmesan (K)(V)

Flavored rice and crispy onions...10€

Riz parfumé et oignons croustillants

Smashed potatoes with herbs...12€

Pommes tapées aux herbes

Zucchini spaghetti...12€

Spaghettis de courgettes

Cynsea



Make me split

Pineapple Split

Sorbet Pabana, glace à la vanille,
caramel beurre salé  
XL...35€

Mango Split...18€

Sorbet mangue, glace vanille, coulis mangue

Raspberry Split...18€

Sorbet framboise, glace vanille, coulis framboise

Coconut Split...18€

Sorbet noix de coco et sauce chocolat

Sweet Desserts

Pecan pan cookie, vanilla ice cream...18€

Pecan cookie, glace vanille  

Tropical fruit platter to share...45€

Plateau de fruits exotiques à partager   

Fresh watermelon ¼ ...20€ ½ ...40€

Pastèque fraîche   

Profiteroles :

Vanilla ice cream and hot chocolate sauce

XL...45€ XXL...90€

Profiteroles vanille et chocolat chaud  

Homemade ice cream and sorbet

3 scoops...15€

Vanilla, chocolate, yoghurt, salted caramel,
coconut, raspberry, exotic, mango, strawberry

Glaces et sorbets maison 3 boules

Vanille, chocolat, yaourt bulgare, caramel beurre salé,
noix de coco, framboise, pabana, mangue, fraise   

