

À la carte

Snacks

Gillardeau n°3 oyster – lemon 55
Gillardeau n°3 oyster – green chili – sorrel 65
Gillardeau n°3 oyster – kimchi 65

Milk bread – butter 55

Chicken chips – porcini cream 45
Raw scallop – pickled horseradish – daikon 45
Gougère – duck – pepper mayo 45
Waffle – caviar – egg yolk
(10g – 30g – 50g)
250 – 650 – 850

Light dishes

Hamachi – turnip – apple 165
Beef tataki – radish – onion cream 165
Squid – salsify – mussel sauce 175

Main courses

Yakitori pork – gooseberry bbq – beetroot 235
Haddock en croute – spinach – fish fumé 265
Grilled cabbage – parsnip purée – brown butter 165

Cheese & sweets

Chocolate – cherry – meringue 135
Apple sorbet – crème anglaise – spiced cake 110
Comté – black pepper – crackers 110
Selection of chocolate 95

Jazz menu - 695

Four courses thoughtfully selected by the kitchen

An introduction to the evening's menu, shaped by the season and the chefs' inspiration of the day.

Enjoy your dinner in the restaurant before heading downstairs to the jazz hall to continue the evening with live music.

Epicurus menu - 1200

Ten dishes served over seven courses, presented at a relaxed pace that allows the evening to unfold naturally.

A full journey through the kitchen — an expansive menu crafted from the finest seasonal ingredients.

Recommended after your jazz experience.

Allergies? please ask your server.

Corporate credit cards and private cards issued outside the EU/EEA are subject to a surcharge, which will appear on your receipt.
The surcharge varies depending on card type and issuing country.

For American Express, the surcharge applies to all transactions.

We reserve the right to adjust the menu in respect of ingredient quality and seasonality.
Vegetarian and pescatarian tasting menus are available.