

OUR CHEF SUGGESTS HIS MENUS BASED
ON THE BEST SEASONAL PRODUCTS

MENU VOYAGE

The Menu Voyage is to be enjoyed by the whole table

4 COURSES 3,900

6 COURSES 5,500

8 COURSES 7,500

MENU LATITUDE

YOUR CHOICE OF

STARTER + MAIN + DESSERT 4,900

2 STARTERS + MAIN + DESSERT 5,900

Marinated Bluefin tuna, white peach, finger lime

Smoked sardine, Grenaille potatoes delicatessen,
oregano and sweet onions

Black truffle and Girolles tortilla, Madeira

Atlantic brown crab, butternut squash, tonka and saké sauce

Smoked salmon in French brioche, yellow wine sauce

Confit Atlantic turbot, purple artichokes, Champagne sauce

Brittany blue lobster on the coals, Kamphaeng Phet zucchini,
sage and pine nuts

Margaret river 6/8 Wagyu, piquillos, oxtail and holy basil

Brittany pigeon on the ambers, Khao Yai tomatoes, anchovies

French veal tenderloin «gremolata», spring vegetable «tian»,
red pepper condiment

Cheeses matured by Les Frères Marchand

SUPPLEMENT 900

Peach and Sauternes soufflé, rosemary ice cream

Yotsuboshi strawberry, Taggiasca olives

Chocolate and coffee from our Manufactures in Paris

Rum baba, lightly whipped vanilla cream

ENHANCE YOUR EXPERIENCE

CAVIAR

Oscietra caviar from Kaviari

served with its condiments and homemade blinis

30G 3,900

50G 5,900

ALL PRICES ARE SUBJECT TO VAT & SERVICE