

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

Black fig, carabineros, Bellota ham

Hokkaido sea scallop, green apple, coriander

Celeriac and hazelnut tortilla, brown butter sabayon

Atlantic brown crab, red kuri squash, tonka and saké

Smoked salmon in French brioche, yellow wine sauce

Confit Japanese sea bream, Kampaeng Phet zucchini blossom  
and kaffir lime

Atlantic sea bass on the embers, purple eggplant,  
rosemary and bergamot

Roasted French guinea fowl, black trumpet,  
savoy cabbage and muscat grapes

MRanger Valley Wagyu beef, wild mushrooms and oxtail bolognese

Our selection of fresh and matured cheeses

SUPPLEMENT 900

Coconut and Malibu soufflé with coconut lime ice cream

Chocolate and coffee from our Manufactures in Paris

Rum baba, lightly whipped vanilla cream

Roasted fig, Amandine, smoked vanilla ice cream

75% Alain Ducasse chocolate cream, sourdough French toast  
and Poiret ice 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