

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

Brown crab, coconut

Celeriac and hazelnut tortilla, brown butter sabayon

Hokkaido sea scallop, 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

Ranger Valley Wagyu beef, wild mushrooms and oxtail bolognese

Pigeon from Bresse Pithiviers with wild mushrooms SERVE FOR TWO

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

Baked pear, Calisson ice cream and double 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