

BUSINESS LUNCH

3 COURSES 2,950

MENU VOYAGE

6 COURSES 6,500

8 COURSES 8,500

MENU LATITUDE

YOUR CHOICE OF

STARTER + MAIN + DESSERT 5,900
2 STARTERS + MAIN + DESSERT 6,900

Brittany brown crab, young coconut and finger lime
Cured Japanese amberjack, kiwi, Tomato and Basilic
Cévennes onion tart, PX balsamic vinegar, black truffle
Duck foie gras & chicken French brioche, Sauternes sauce
Norwegian hand-dived sea scallop, endives, clementine sabayon

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

Atlantic sea bass on the embers, Autumn vegetables,
kumquat and bergamot

Stockyard Wagyu beef, wild mushrooms and oxtail bolognese

Venison, smoked beets and blueberries, sauce poivrade

Pigeon from Bresse Pithiviers with Pomme boulangère **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

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