



HORS D'OEUVRES

DEVILED EGG "EN CHEMISE" truffle chaud-froid

TERRINE A LA MAISON pate of pork and duck, kumquat confit, pistachio

ONIONS NANCY roast allium dip, pommes soufflé
+ *osetra caviar supplement*

STURGEON CHARLEMAGNE smoked sturgeon, crème fraîche, obsidian caviar
30g | 50g

FIRST COURSE

SALAD "CHINOISE" bitter greens, sesame, satsuma, lace of "chicken rôti"

TASMANIAN SEA TROUT nigori sake, juniper, dill emulsion

BLUEFIN TUNA & HAMACHI yuzu, nasturtium

LOBSTER "BLANQUETTE" shellfish, leek, beurre-soy

A RABBIT & HIS WEALTH garden vegetables, chamomile, demi-glace

"LIVER & ONIONS" lentils du puy, lardons, amontillado sherry



SOUP COURSE

CREAM OF GARLIC EN CROUTE roast garlic, preserved white truffle

SWEETBREADS A LA MODE japanese pilsner, kaluga caviar

“BIRD’S NEST” SOUP foie gras, bok choy, hazelnut, malaysian white pepper

MAIN COURSE

SALMON & CEDAR king ora salmon, basil nage

DUNGENESS CRAB WELLINGTON pimenton de la vera, makrut lime, curry

SOLE FARCI FOR TWO scallop mousseline, beurre blanc

+ 20g caviar supplement

PHEASANT IN THE HEN HOUSE vegetable bourguignon

ROAST DUCKLING MANDARIN jasmine tea smoked duckling, orange, truffle

LAMB CHOPS ROY glazed onion, chrysanthemum, english rose

FILET MIGNON A LE B. japanese wagyu, potatoes allumette, spinach americaine

Prepared Tableside

STEAK ANGELENE aged rib steak, cipollini, sauce marchand

Serves One or Two



FROMAGE selection of three or five

DESSERTS

GATEAU AUX CHOCOLAT almond praline, espresso, almond oil

CREPES SUZETTE orange blossom, winter citrus, crème fraîche

CITRUS SOUFFLE bergamot cream, singed rind

SELECTION OF GLACEES AND SORBETS

MADELEINES