

KAVIARI



CAVIAR

KRISTAL - 260/50g 500/100g
TRANSMONTANUS - 200/50g
OSCIETRE GOLD - 320/50g

BELUGA - 460/50g
BAERI FERMIER- 230/50g
OSCIETRE PRESTIGE- 220/50g

CAVIAR TASTING - 6x50g - 1600

COLD

HOT

SMALL PLATES

KOREAN BEEF TARTAR

Kimchi, puffed rice, green onions, crispy shallots & soy pickled cucumbers

22

RAW FISH

King salmon, hamachi, Big Eye Tuna, Itoyori

65

"PARISA"

Raw beef, cheddar, jalapeños & soda crackers

23

RAZOR CLAMS

Buttermilk & soya

28

"YOSHOKU" POTATO SALAD

Ora king salmon, dill vinaigrette

20

HOMEMADE BRIOCHE

Compound butter

6

BLACK COD

Sesame & ginger

36

PORK BELLY DONAIR 2.0

Homemade pita bread, lettuce, tomatoes, onions & special sauce

8

LAMB CHOPS

Pistachio pesto & crema

46

WAGYU A5 SANDWICH

Katsu sauce & caviar

190

XTRA COLOSSAL SHRIMP

Scampi, butter, white wine & tobiko

23/un

SCALLOP

Big seared scallop, Emmental, sausage, spinach & jalapeños

14/un

BLACK TRUFFLE GNOCCHIS

Ricotta gnocchis & cream sauce

60



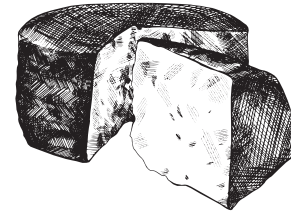
ROUND FOR THE KITCHEN - 35

GUÉRIDON

WAGYU ONIGIRI - 140
"Shiso" & "umeboshi"

RIB STEAK & FRITES FOR 2 - 200
Rib steak, fries, blue cheese
green salad & greens

CHEESES - 25/35/45/55



BIGGER PLATES

SWEET & SOUR RABBIT 49
Rice Swiss Chard, grits cake & stuffed
loin

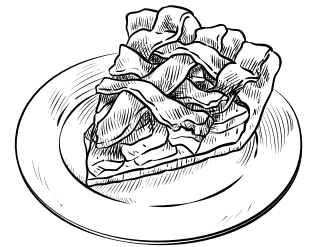
SIRLOIN STEAK 48
"Au poivre", potato - watercress salad

MUSTARD DUCK 53
Duck magret, potato "mille-feuille",
mustard sauce

VEAL CHOP "À LA MILANAISE" 65
Local veal chop, guanciale linguine, cream
& black pepper

HANGER STEAK 39
Choron sauce, roasted carrots

STRIPED BASS 48
Ladolemono, vine leaves & orzo



DESSERTS

**Passionfruit
Pavlova - 20**

**Black Forest
Cake - 20**

**Panier de
mignardises - 14**

**Light cheesecake,
transmontanus
caviar &
gold 24k - 320**

