

Maison es



Escargots de Bourgogne (+238)

-l'entrée-

Soup du Jour

Mussels -DF-GF-

salmon roe . ginger-lime bubbles . rice puffs
Thai coconut espuma

Potato Confit -VEG-

garlic purée . sour cream . rye croutons . whey sauce

-le plat-

Silver Pomfret -GF-

seared fillet . osietra . zucchini . creamy cauliflower
yuzu beurre blanc

French Yellow Chicken Breast -DF-GF-

poached . whelk . celtuce . ginger scallion purée
vin jaune chicken jus

Topinambour Trio -VEG-GF-

sous vide / crisps / purée of Jerusalem artichoke
morel . sugar snap peas . truffle emulsion

Hairy Crab – *Chef's Recommendation* -DF- (+85)

handmade spaghetti . snow pea tip . ginger puffs
Zhenjiang vinegar foam

The “Wagyu” -GF- (+120)

braised beef cheek . broccolini . truffle parsnip purée

-le dessert-

Dessert du Jour

Fresh Fruits

Ice Cream or Sorbet

Fromagerie Antony Cheese Platter

fresh grapes . truffle honey . crisp bread

Coffee or Mariage Frères tea (+28)

Mindful Sparks premium sparkling tea (+38)



-les legumes- (+78 each)

Garlic Frites -VEG-DF- | Black Bean Paste Zucchini -VEG-GF- | Chilli Cauliflower Tempura -VEG-
Avocado Tempura & Salted Egg Yolk -VEG- | Fermented Bean Curd Butter Broccolini -VEG-GF-

-VEG- Vegetarian -GF- Gluten Free -DF- Dairy Free

All prices subject to 10% service charge



Le déjeuner parfait

♦
entrée + main + dessert

358 per person