Maison es

Le déjeuner parfait

♦

entrée + main + dessert

358 per person

Escargots de Bourgogne (+238)
Jet Fresh French Oyster on Ice (+78 each)

-l'entrée-

Soup du Jour

Hokkaido Scallop Carpaccio -GF-
salmon roe . smoked potato espuma . sugar snap peas . rice crisps . XO vinaigrette

Ox Heart Tomato -VEG-DF-
compressed tartare . soy egg yolk . farro cracker

-le plat-

Grouper -DF-GF-
steamed . sea whelk . komutsuna . scallion oil . congee sauce

French Quail -DF-GF-
roasted . pickled beetroot . sweet potato purée . balsamic fig sauce

Celeriac Trio -VEG-GF-
sous vide / crisps / purée of celeriac . maitake . asparagus . truffle emulsion

Tiger Prawn – Chef's Recommendation -DF- (+85)
homemade tagliolini . puffed bean curd . laksa broth . coriander cress

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