



STARTER

SHRIMP BRIOCHE — 125

avocado, chili, lime and mayonnaise

BLEAK ROE SOCCA — 175

bleak roe on provençal chickpea crêpe, pickled white onion, crème fraîche, lemon and french cheese

COCKTAIL — 110

avocado, asparagus, coriander, hollandaise sauce and pommes allumettes

"STEAK TARTAR" — 130

raw beef, onion x 3, wasabi mayonnaise, pickled ginger, sesame and watercress

BREAD & SALAD

CROQUE MONSIEUR — 89

grilled levain bread, tomato, dijon, ham and aged cheese, served with lettuce, crudité and aioli

CHÈVRE SALAD — 110

gratinated chèvre, puy lentils, green salad, raw vegetables, kale, ginger vinaigrette and mint

SHRIMP SALAD — 165

deep fried shrimps, trout roe, egg, avocado, roasted cashew nuts, ginger vinaigrette, marinated noodles and raw food

TUNA SALAD — 155

raw tuna, sesame, sushi rice, gari, coriander cucumber, raw food and avocado

SATAY SALAD — 145

teriyaki fried chicken, peanuts, grated lettuce, sushi rice, pickled ginger, chili dressing, coriander and raw food

MAIN COURSE

TUNA BURGER — 175

brioche, coriander, tomato, watercress, ginger aioli, avocado and "french bean fries"

PANKO FRIED SCHNITZEL — 179

pork schnitzel, sweet and sour sauce, teriyaki stir fried vegetables, shiitake, aioli and french fries

"LE ROYAL" — 195

beef burger topped with gruyère, brioche, truffle mayonnaise, tomato, pickled cucumber, caramelized onions and french fries

"STEAK TARTAR" — HALF 130, FULL 199

raw beef, onion x 3, wasabi mayonnaise, pickled ginger, sesame and watercress full is served with green salad and french fries

DESSERTS

GEISHA — 105

chocolate noodles with miso, raspberry bavaroise, fudge, rice paper and roasted coconut sorbet

CRÈME BRÛLÉE — 105

ginger and herb-lemon sorbet

MADELEINE — 105

strawberries, preserved rhubarb, sesame ice cream, madeleine cake, thai basil

ICE CREAM /SORBET — 39

peanut ice cream, banana ice cream, miso ice cream, yuzu sorbet, mango-passionfruit sorbet, herb-lemon sorbet, roasted coconut sorbet