

STARTERS TO SHARE

EDAMAME, soy, lime, chili — 39

sesame wokked **PIMIENTOS** — 49

tempura fried **BEAN FRIES**, ponzu, yuzu aioli — 85

deep fried avocado, **SWEET SOUR**, garlic, shiso — 100

tuna **JEAN GEORGES**, yuzu, jalapeño, soy — 120

corn **TEMPURA**, mushrooms, jalapeño, ginger soy — 120

beef **TARTAR**, ginger, wasabi, onion x 3 — 130

seafood **DUMPLINGS**, creamy lobster broth, coriander, shiitake — 110

duck **GYOZA**, cabbage, ginger, lemon grass — 110

RICE FRITTERS, foie gras, ponzu, silver onions, yuzu, truffle — 120

flamed salmon, **CRISPY RICE**, sweet chili, yuzu cucumber, wasabi — 120

burger **TONKATSU** pork, black brioche, gari, yuzu mayonnaise — 69 / PIECE

HOISIN DUCK, caramelized onion, pickled cucumber, truffle mayonnaise — 100

beef **KOREAN TACO**, pickled onion, scallions, pear — 100

shrimp **KATSU**, taco, lime, avocado, mango — 100

SOCCA, bleak roe, chickpea crêpe, pickled silver onion, crème fraîche, french cheese — 175

chickpea crêpe, **TRUFFLE**, caramellised onion, crème fraîche, gruyère cheese — 125

DEEP FRIED SHRIMPS, emulsion with red chili, cashew nuts — 100

lobster filled **SPRINGROLLS**, cauliflower, curry, ginger — 100

RICE PAPER ROLLS, crispy shiitake, avocado, pickled mango — 100

crispy shrimps, **VIETNAMESE ROLLS**, yuzu-kosho, pickled mango — 100

mussels **TOM KHA GAI**, coconut, coriander, lemon grass, chili — 100

FOUR SMALL DISHES

a selection of frenchis starters (minimum of 2 persons) — 175 / PERSON

MAIN COURSES

tofu **HOT POT**, mushrooms and chickpea croquettes, puy lentils, miso roasted aubergine, truffle, mushroom dashi — **199**

TATAKI FRIED CHAR, shellfish velouté with red curry and ginger, carrot, cucumber, pear, watercress, seafood stuffed spring rolls, all with asian influences — **239**

CRISPY TUNA, melon, broccoli, ponzu mayonnaise, cashew nuts, avocado noodles — **275**

LIME CHICKEN, avocado crème, heart salad in umami dressing, pommes allumettes, marinated chickpeas, "french bean fries" — **219**

"LE ROYAL" beef burger topped with gruyère, brioche, truffle mayonnaise, tomato, pickled cucumber, caramelized onions, french fries — **195**

"STEAK TARTAR" raw beef, onion x 3, wasabi mayonnaise, pickled ginger, sesame, watercress, green salad, french fries — **199**

veal entrecôte **TERIYAKI**, sriracha aioli, morning glory, rice fritters, pickled shiitake, tempura fried corn — **275**

BANG BANG beef, green chili, oyster sauce, jerusalem artichoke x 3, pickled tomatoes, coriander, peanuts — **299**

SHARING MENU

requires participation of the entire table

— **495 / PERSON**

EDAMAME - PIMIENTOS - BEAN FRIES

SOCCA

bleak roe, chickpea crêpe, pickled silver onion, crème fraîche, french cheese

TUNA JEAN GEORGES, yuzu, jalapeño, soy

SEAFOOD DUMPLINGS

creamy lobster broth, coriander, shiitake

HOISIN DUCK

caramelized onion, pickled cucumber, truffle mayonnaise

SPRINGROLLS

lobster, cauliflower, curry, ginger

DEEP FRIED SHRIMPS

emulsion with red chili, cashew nuts

TONKATSU

burger, pork, black brioche, gari, yuzu mayonnaise

GEISHA

raspberries, chocolate noodles, roasted coconut sorbet

WITH WINE — 835 / PERSON

DESSERTS

GEISHA — 105

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

CRÈME BRÛLÉE — 105

ginger and herb-lemon sorbet

"RUM BABA" — 105

banana savarin, rum, fudge, peanut ice cream

ICE CREAM /SORBET — 39

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