

STARTERS TO SHARE

SNACKS

EDAMAME, soy, lime, chili — 39

sesame woked **PIMIENTOS** — 49

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

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

RAW

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

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

DUMPLINGS AND ROLLS

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

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

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

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

WARM AND COLD

avocado **COCKTAIL**, asparagus, coriander, wasabi, pommes allumettes — 110

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

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

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

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

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

FOUR SMALL DISHES

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

MAIN COURSES

DAN DAN, broccoli croquettes, white and green asparagus, tofu crème, peanut dressing, avocado noodles — **199**

SOY BRUSHED CHAR, hollandaise sauce with ginger and wasabi, steamed greens, yuzu pickled white asparagus, grated avocado, miso roasted new potatoes — **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**

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

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

BEEF TARTAR

ginger, wasabi, onion x 3

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

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