

STARTER

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

salmon, **MISO**, avocado, lime, coriander, cucumber — 100

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

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

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

shellfish **SSÄM**, mayonnaise, avocado, puffed rice — 110

chicken **BO SSÄM**, teriyaki, peanuts, cucumber, rooster sauce — 110

blue 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 COURSE

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 **BORDELAISE**, sesame, haricot verts, "sauce bordelaise", tarragon aioli, pickled shiitake, rice fritters with gruyère — **255**

BANG BANG beef, green chili, teriyaki, Jerusalem artichoke x 3, morning glory, pickled tomatoes — **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

CRISPY TUNA

melon, broccoli, thai basil

DEEP FRIED SHRIMPS

emulsion with red chili, cashew nuts

BANG BANG BEEF

green chili, teriyaki, Jerusalem artichoke

CHOCOLATE GEISHA

chocolate, hazelnuts, coconut sorbet

WITH WINE — **835 / PERSON**

DESSERT

CHOCOLATE GEISHA — 105

chocolate, hazelnuts, roasted coconut sorbet, mango in different ways, meringue

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