



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

"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, miso beets, ginger dressing and mint

SHRIMP SALAD — 165

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

SATAY SALAD — 145

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

MAIN COURSE

PORTOBELLO BURGER — 155

brioche, sriracha mayonnaise, pickled silver onions, avocado, water cress and french fries

PANKO FRIED SCHNITZEL — 179

chicken 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

CRÈME BRÛLÉE — 105

ginger and herb-lemon sorbet

ICE CREAM /SORBET — 39

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