

# STARTERS TO SHARE

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## SNACKS

**EDAMAME**, soy, lime, chili — 39

sesame woked **PIMIENTOS** — 49

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

## RAW

beef **NOUC CHAM**, peanuts, coriander, scallions — 120

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

mushrooms, **SPRING ROLLS**, lemongrass, ginger — 100

## WARM AND COLD

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

chicken **KAARAGE**, black garlic, black vinegar, scallions — 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**, caramelized onion, crème fraîche, gruyère cheese — 130

**GENERAL TSO'S TOFU**, chiliglaze, broccoli, puffed rice, coriander — 100

**SOY BEAN TARTAR**, crushed avocado, soy crisp, deep fried noodles — 110

# FOUR SMALL DISHES

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

# MAIN COURSES

**PEKING PORTOBELLO**, peanut hoisin, cucumber, scallions, coriander, pickled fried tofu, coconut rice — **199**

**SALMON NORI**, lobster velouté with ginger and red curry, grated coriander, seafood filled springrolls, carrots in different textures and flavors — **210**

**CRISPY TUNA**, melon, broccoli, ponzu mayonnaise, cashew nuts, dirty rice — **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**

**BEEF SICHUAN**, pepper glazed dry aged beef, variation of onion, grated truffle butter, water cress and rice fritters with gruyère cheese and truffle — **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*

### PASSION FOR ASIA

*white and dark chocolate, lemongrass, yuzu raspberries, dried raspberries, coconut sorbet*

**WITH WINE — 835 / PERSON**

# DESSERTS

## RHUM BABA — 105

*rum soaked banana cake, sesame fudge, deep fried banana and peanut ice cream*

## PASSION FOR ASIA — 105

*white and dark chocolate, lemongrass, yuzu raspberries, dried raspberries, coconut sorbet*

## 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*