

STARTERS TO SHARE

SNACKS

EDAMAME, soy, lime, chili — 39 vegan

sesame woked **PIMIENTOS** — 49 vegan

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

RAW

beef **NOUC CHAM**, peanuts, cilantro, 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, cilantro, shiitake — 110

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

crispy shrimp, **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 SHRIMP, 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, cilantro — 100 vegan

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

FOUR SMALL DISHES

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

MAIN COURSES

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

SALMON NORI, lobster velouté with ginger and red curry, grated cilantro, 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, watercress 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 silverskin onion, crème fraîche, french cheese

TUNA JEAN GEORGES

yuzu, jalapeño, soy

SEAFOOD DUMPLINGS

creamy lobster broth, cilantro, 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

rhum 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