



# FRENCH

## STARTERS TO SHARE

### SNACKS

**EDAMAME**, soy, chili, ginger — 49 *vegan*

sesame stir fried **PIMIENTOS** — 59

vegetables **TEMPURA**, ponzu, yuzu aioli — 99 *vegan*

### RAW

lax sashimi **CRYSTAL BREAD**, avocado, ginger, trout roe — 99/PCS

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

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

### DUMPLINGS AND ROLLS

lobster, **UDON NOODLES**, lobster sauce, kimchi — 145

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

crispy shrimp, **VIETNAMESE ROLLS**, yuzu-kosho, pickled mango — 110

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

**CHICKEN DUMPLINGS**, peanut sauce, pickled onion, thai basil — 100

### WARM AND COLD

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

crispy pork, **PALM SUGAR**, peanuts, mango, cilantro crème, papaya — 110

**DEEP FRIED SHRIMP**, emulsion with red chili, cashew nuts — 110

taco **SURF AND TURF**, pork, korean bbq, cucumber, sriracha/shrimp, gari mayonnaise, mango —

125

crispy chicken **SWEET 'N' SOUR**, papaya, aioli, sweet and sour sauce — 110

fillet of beef **TATAKI**, ponzu, jalapeño aioli, daikon — 145

chickpea **FRITTERS**, cashew curry, sesame cucumber, watercress — 100

wagyu **TOAST**, brioche, wasabi, pickled silverskin onion — 155/PCS

green asparagus **"GENERAL TSO'S"** deep fried tofu, puffed rice, chili — 110

**DIRTY RICE**, fried rice, pickled mango, chili, cilantro — 45

**SALAD, UMAMI DRESSING** — 55

### FOUR SMALL DISHES

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

# MAIN COURSES

ALL MAIN COURSES ARE SERVED WITH  
DIRTY RICE, SALAD WITH UMAMI DRESSING  
AND TEMPURA FRIED VEGETABLES

## PEKING PORTABELLO

*peanut hoisin, scallions, cilantro,*  
199 *vegan*

## SALMON MISO

*creamy lobster stock, red curry, ginger*  
220

## LIME CHICKEN

*avocado, chili, deep fried rice*  
199

## FILLET OF BEEF

*tamarind, truffle emulsion, cucumber*  
299

# SHARING MENU

*for a minimum of two persons*

— 299 / PERSON

## EDAMAME

## TUNA JEAN GEORGES

*yuzu, jalapeño, soy*

## HOISIN DUCK

*caramelized onion, pickled cucumber,*  
*truffle mayonnaise*

## SPRINGROLLS

*shellfish, cauliflower, curry, ginger*

## DEEP FRIED SHRIMP

*emulsion with red chili, cashew nuts*

## BEEF TARTAR

*ginger, wasabi, onion x 3*

## CRISPY PORK PALM SUGAR

*peanuts, mango, cilantro crème, papaya*

## CHOCOLATE FONDANT

*baked chocolate with sesame, miso*  
*caramel, pineapple and coconut sorbet*

WINE SUGGESTIONS — 360 / PERSON

# DESSERTS

## THÁI BANANE RÔTI — 105

*banana, pancake, cashew nut spread, palm sugar ice cream, tamarind sauce*

## DEEP FRIED SPRINGROLL — 105

*strawberry, five spice, vanilla cream and peanut ice cream*

## CHOCOLATE FONDANT — 110

*baked chocolate with sesame, miso caramel, pineapple and coconut sorbet*

## ICE CREAM /SORBET — 39/SCOOP

KINDLY ADVISE US IF YOU HAVE ANY ALLERGIES OR ARE IN NEED OF SPECIAL DIETARY