

STARTERS

THE WAHOO

39€

The smoked filet marinated on colombo spices, served half-cooked carpaccio, crunchy virgin vegetables, katsuobushi sorbet paired with lime & dashi foamy broth refreshed with citrus & fresh mint.

THE CHICKEN EGG

25€

The poached egg served on a grilled corn cream flavored with Lapsong Souchong tea, scrambled leg duck confit & pop-corn.

THE WARM SCALLOPS SALAD

34€

Seared scallops on the plancha and endive strips in turmeric & calamansi vinaigrette, candied lemons julienne & fresh pepper sumac.

THE CHEF'S BASTIAN ONION SOUP

18€

In the spirit of onion soup: chicken broth infused with grilled yellow onions, poured over white onion confit & red onion petals.

All this, comes with crispy bread & its creamy cheese with woody & roasted notes.

THE DETOX BROTH

18€

The chicken broth infused with ginger, turmeric & lemongrass.

Served with chicken breast julienne & celery.

Menu

MAIN COURSES

THE WILD MUSHROOM RISOTTO

28€

Rice cooked in wild mushroom broth, coated in a concentration of creamy roasted mushrooms in ginger butter. Served with fresh sautéed wild mushroom.

CONTRASTED SWORDFISH

33€

Swordfish fillet marinated in sake miso and served with a sweet and sour black pepper sauce and offset by a coconut and celery emulsion, roasted bok choy and sesame seeds.

THE PRIME RIB (1 OR 2 PERS)

250€/KG

Magnificent rib of beef selected by the chef, marinated in a black garlic miso made by us, then gently cooked on the plancha, presented with its black garlic emulsion, crispy potatoes & candied garlic.

THE RACK OF SUCKLING LAMB

49€

The boneless then stuffed rack, flavored with oriental spices, orange blossom & herb gratin, served with caramelized artichoke flavored with amaretto & detox consommé.

THE BRAISED PORK CHEEK

29€

Braised in a cider stew during 8 hours, served with confits apples & white mustard seeds.

THE MAHI-MAHI

32€

The filet cooked gently on a butter meunière style, accompanied by a buttered fava bean & celery in two ways. Served with smoked dashi foamy broth infused with matcha green tea, chlorophyll & bergamote citrus.

THE SIDES

Carrot salad with orange blossom

9€

Potatoes in 2 ways with roasted hazelnuts

9€

Green vegetables sautéed on kefir lime leaves.

11€

DESSERTS

THE RE-STYLED CHEESE

15€

A tasty sweet and savoury around cheese.

DESSERT OF THE DAY



15€

Let yourself be surprised by the chef.

SORBETS & ICE CREAMS ASSORTMENT

12€

Ask for our different flavors.

Menu