

the business menu

120,000 LBP

organic herbs salad | crunchy vegetables
grilled beef hanger steak | grenaille potato
pineapple | ginger | chocolate

the premier cru menu

225,000 LBP

raw fish | carpaccio | kumquat | wakame
tuna | puffed rice
patagonian toothfish | carrot | artichoke
the chef's surprise
wagyu mb6 "tajima" slightly grilled | roots
selection of matured cheese from bernard antony
pineapple | ginger | chocolate
praline hazelnut | chocolate | raspberry

the grand cru menu

360,000 LBP

tuna "toro hakamo" | wasabi | japanese-style consommé
king crab | acidulated vegetables | grapefruit
feuilleté | saint-jacques scallop | onion
black cod | vegetables | shiitake | japanese-style infusion
the chef's surprise
wagyu mb9+ slightly grilled
selection of matured cheese from bernard antony
pineapple | ginger | chocolate
soufflé | chocolate

047

vat & service charges included

THE GREAT CLASSICS...

tasting courses

el mejor
jamón ibérico de bellota joselito
60,000 LBP

garden-fresh
organic herbs salad | crunchy vegetables
33,000 LBP

a must
frog legs | sage | wild garlic | cauliflower
42,000 LBP

precision
feuilleté | saint-jacques scallop | onion
42,000 LBP

arrogance
tuna "toro hakamo" | wasabi | japanese-style consommé
90,000 LBP

fish & meat

noble
grilled turbot | vegetables | eggplant
102,000 LBP

trophy
venison | morello cherry | potato | onion
114,000 LBP

japan
black cod | vegetables | shiitake | japanese-style infusion
114,000 LBP

festive
capon supreme | chestnut | wild mushroom
120,000 LBP

classic
wagyu mb6 "tajima" slightly grilled | roots
72,000 LBP / 120,000 LBP
wagyu mb9+
204,000 LBP

CREATIVITY THROUGH THE SEASONS...

tasting courses

pleasure
tuna | puffed rice
42,000 LBP

fish of the day
raw fish | carpaccio | kumquat | wakame
42,000 LBP

gourmet
pan-fried foie gras | chestnut | celery
45,000 LBP

matisse
artichoke | bottarga | basil
48,000 LBP

king
king crab | acidulated vegetables | grapefruit
60,000 LBP

the "amuse" menu
market arrivals | "you & the chef"
180,000 LBP

fish & meat

traditional
ox cheek | mashed potato | crunchy vegetables
87,000 LBP

connoisseurs
grilled beef hanger steak | grenaille potato | jerusalem artichoke
96,000 LBP

pearly
patagonian toothfish | carrot | artichoke
96,000 LBP

breton
line-caught sea bass | rhubarb | citrus fruits
99,000 LBP