

the business menu

120,000 LBP

semi-smoked salmon | dill | wasabi | horseradish
grilled beef hanger steak | grenaille potato
panna cotta | organic strawberries | vanilla ice cream

the premier cru menu

225,000 LBP

hamachi | horseradish
tuna | puffed rice | japanese salad
patagonian toothfish | artichoke | avocado | leek
the chef's surprise
wagyu mb6 « tajima » slightly grilled | roots
selection of matured chesse from bernard antony
panna cotta | organic strawberries | vanilla ice cream
multi-texture | chocolate-praline

the grand cru menu

360,000 LBP

hamachi | caviar
smoked langoustine | green apple | citrus
white asparagus of pertuis | citrus | bottarga
patagonian toothfish | artichoke | avocado | leek
the chef's surprise
wagyu mb9+ slightly grilled
selection of matured cheese from bernard antony
panna cotta | organic strawberries | vanilla ice cream
soufflé | chocolate

044

vat & service charges included

TASTING COURSES...

the great classics

slow cooking

quail legs | carrot | soya

36,000 LBP

a must

frog legs | sage | wild garlic | cauliflower

42,000 LBP

smoky

semi-smoked salmon | dill | wasabi | horseradish

45,000 LBP

secret

hamachi | horseradish

48,000 LBP

el mejor

jamón ibérico de bellota joselito

60,000 LBP

creativity through the seasons

garden-fresh

organic herbs salad | crunchy vegetables

33,000 LBP

pleasure

tuna | puffed rice | japanese salad

39,000 LBP

seasonal

white asparagus of pertuis | citrus | bottarga

45,000 LBP

deliciosa

morel mushroom | jura wine | egg

48,000 LBP

precision

smoked langoustine | green apple | citrus

60,000 LBP

FISH & MEAT...

the great classics

noble

grilled turbot | vegetables | eggplant

102,000 LBP

pearly

patagonian toothfish | artichoke | avocado | leek

102,000 LBP

specialty

galacian rib steak | girolle mushroom | gorgonzola | celery

114,000 LBP

classic

wagyu mb6 « tajima » slightly grilled | roots

72,000 LBP / 120,000 LBP

wagyu mb9+

204,000 LBP

creativity through the seasons

supreme

roasted guinea fowl | parmesan | wild mushrooms | onion

87,000 LBP

san pietro

grilled john dory | peas | basil | tomato | spices

96,000 LBP

novelty

grilled solette | swiss chard | fennel | 90 minutes tomato

120,000 LBP

black market *for two*

grilled prime beef rib | roots | grilled vegetables

240,000 LBP for two