

the business menu

120,000 LBP

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

the premier cru menu

225,000 LBP

hamachi | horseradish
semi-smoked salmon | dill | wasabi | horseradish
grilled turbot | vegetables | eggplant
the chef's surprise
wagyu mb6 "tajima" slightly grilled | roots
selection of matured cheese from bernard antony
panna cotta | organic strawberries
praline hazelnut | chocolate | raspberry

the grand cru menu

360,000 LBP

tuna | puffed rice
king crab | acidulated vegetables | grapefruit
cèpe mushroom | barberry
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

046

vat & service charges included

THE GREAT CLASSICS...

tasting courses

el mejor
jamón ibérico de bellota joselito
60,000 LBP

pleasure
tuna | puffed rice
42,000 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

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

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

CREATIVITY THROUGH THE SEASONS...

tasting courses

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

woodland
cèpe mushroom | barberry
48,000 LBP

matisse
artichoke | bottarga | basil
48,000 LBP

cooking method
semi-cooked lobster | bulgur | citrus fruits
54,000 LBP

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

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

fish & meat

pastel
grilled scallop | carrot | turmeric | celery | artichoke
87,000 LBP

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

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

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