

the business menu

120,000 LBP

semi-smoked salmon | dill | wasabi | horseradish
grilled beef hanger steak | grenaille potato
praline hazelnut | chocolate | raspberry

the premier cru menu

225,000 LBP

pizzetta | hamachi | jalapeño | mixed herbs | japanese flavors
foie gras semi-cooked in a cloth | yuzu | crumble
the chef's surprise
grilled solette | kale | squash | finger lime
wagyu mb6 "tajima" slightly grilled | roots
selection of matured cheese from bernard antony
red fruits
praline-hazelnut | chocolate | raspberry

the grand cru menu

360,000 LBP

caviar "oscietra" | avocado
langoustine | shiso leaf | acidulated ginger
tuna | puffed rice
patagonian toothfish | katsuobushi | japanese-style infusion
the chef's surprise
wagyu mb6 "tajima" slightly grilled | roots
selection of matured cheese from bernard antony
red fruits
chocolate | espelette pepper | chocolate sorbet

050

vat & service charges included

THE GREAT CLASSICS...

tasting courses

el mejor
jamón ibérico de bellota joselito
60,000 LBP

portobello
organic herbs salad | cremini carpaccio | curcuma | shiitake
33,000 LBP

addiction
pizzetta | hamachi | jalapeño | mixed herbs | japanese flavors
45,000 LBP

a must
frog legs | sage | wild garlic | cauliflower
45,000 LBP

cardinal
carabinero | green tomato | finger lime | citrus fruits
48,000 LBP

fish & meat

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

noble
grilled turbot | eggplant | vegetables
105,000 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

green
grass-fed mb4+ beef fillet | girolle mushroom | onion
120,000 LBP

CREATIVITY THROUGH THE SEASONS...

tasting courses

smoky
semi-smoked salmon | dill | wasabi | horseradish
45,000 LBP

version 9.0
foie gras semi-cooked in a cloth | yuzu | crumble
48,000 LBP

ginza-inspired
langoustine | shiso leaf | acidulated ginger
60,000 LBP

king
king crab | acidulated vegetables
60,000 LBP

100/100
tin of 100 gr. of caviar "oscietra" | potato
435,000 LBP to be shared or enjoyed alone

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

fish & meat

selección
pluma ibérica | veal gravy | onion
87,000 LBP

pearly
patagonian toothfish | katsuobushi | japanese-style infusion
114,000 LBP

trophy
venison | date | onion
114,000 LBP

novelty
grilled sole | kale | squash | finger lime
120,000 LBP

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