

APPETIZER

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| Fish Mousse 🍴 Hamachi, Trout Roe, Prawn Chips, Lemon Vinaigrette | 950 |
| Charred Galician Octopus Celeriac Puree, Polenta, Red Wine Butter | 950 |
| Grilled Japanese Enzo Abalone 🍴 White Pasta, Oscietra Caviar, Dancing Shrimp | 1590 |
| Wagyu Beef Tartare Charred Eggplant, Toasted Bread, Bell Pepper Hollandaise | 950 |

MAIN COURSES

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| Blue Brittany Lobster 🍷 Carrot Puree, Charcoal Pickled Beetroot, Quail Egg, Lobster Bisques | 1990 |
| Japanese Kinmedai 🍷 Brandade, Lemon Gel, Sauce Vin Jaune | 1790 |
| Grilled Black Wagyu Beef Tenderloin Foie Gras, Potato, Roasted Onion, Truffle Sauce | 1890 |
| Anjou Pigeon Artichoke A La "Barigoule", Rillettes, Port Wine Sauce | 1690 |

DESSERTS

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| Keller's Cheesecake | 430 |
| Butter Cream, Pineapple, Oatmeal, Caramel | |
| Chocolate Crunch | 430 |
| Apricot Ice, Raspberries, Candied Pistachios | |
| Flan De Leche | 430 |
| Blood Orange Sorbet, Red Currant | |