

## APPETIZERS

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

## MAIN COURSES

<b>Blue Brittany Lobster</b> 🍷 Carrot Puree, Pickled Beetroot, Quail Egg, Lobster Bisques	1990
<b>Japanese Kinmedai</b> Brandade, Lemon Gel, Sauce Vin Jaune	1790
<b>Stone Axe Wagyu Cube Roll 6-7</b> 🍷 Foie Gras, Puffed Rice Potato, Onion Chutney, Truffle Sauce	1890
<b>Anjou Pigeon</b> Artichoke A La "Barigoule", Rillettes, Port Wine Sauce	1690

## DESSERTS

<b>Keller's Cheesecake</b> Butter Cream, Pineapple, Oatmeal, Caramel	430
<b>Chocolate Crunch</b> Apricot Ice, Raspberries, Candied Pistachios	430
<b>Flan De Leche</b> 🍷 Orange, Caramel Juice, Hazelnut Cappuccino	430
<b>Butterscotch Hazelnut Souffle</b> 🍷 Banana Miso Lime Ice Cream	530