

CRISTAL ROOM

BY *Oliveria Sophie*

✿ MICHELIN 2025

À LA CARTE

Minimum 2 courses per guest

STARTERS

HOKKAIDO UNI

kuromame and Nikka coffee whisky
Chantecler apple jelly and nasturtium *coulis*

588

VEGETAL CHAWANMUSHI AND CAVIAR

teardrop peas
ebi shrimp and peanut *praliné*

488

LES BERLINGOTS ASP ©*

pasta parcels filled with 24 months Comté fondue
champignons de Paris consommé flavoured with Oolong
and smoked vanilla

488

JERUSALEM ARTICHOKE

crispy lardo and black truffle
sabayon perfumed with juniper berries and cinnamon

688

FROM THE SEA

SABA MACKEREL AND CAVIAR

barbecued and glazed
dashi infused with sherry vinegar and matcha

688

GLAZED RED MULLET

cooked over charcoal
beurre rouge flavoured with assam and buddha amacha

788

SCOTTISH KING SCALLOP

cooked *meunière*
coral cream, Madras curry and geranium

688

FROM THE LAND

VENISON SADDLE FROM RHUG ESTATE*

marinated with black garlic and coffee
translucent mushroom ravioli with tonka beans
fermented dark berries

888

BRESSE PIGEON*

smoked with eucalyptus and stuffed with *foie gras*
pigeon *jus* infused with Lapsang Souchong, *pommes soufflées*

988 serving 2 guests

DESSERTS

LE MILLEFEUILLE BLANC

chantilly infused with sweetclover
Pale ale and grilled bread *tuiles*

288

CHOCOLATE SOUFFLÉ TART

crèmeux with long pepper from Java
roasted vanilla ice cream and Talisker whisky

248

MARINE YUZU SYMPHONY

genmaicha cloud and seaweed confit
sea fennel and geranium ice cream

248

ÎLE FLOTTANTE

infused with sake lees
rice pudding, marigold and pandan sorbet

238

5 grams of black truffle supplement of 288*