

Savoir-Faire



Hors d'oeuvres

Ebi chawanmushi

Kiwi and cucumber
Impregnated with marigold and tarragon

Les Berlingots ASP ©

pasta parcels filled with *Comté* cheese aged 24 months and *vin jaune*
onions *consommé* flavored with chamomile and madras curry
(Add on 388)

Wild Suzuki

dry-aged and barbecued
dashi infused with matcha and Jerez vinegar

Or

Duck from Barbary

"en impregnation" with sumac
corn gnocchi and smoked tonka panna-cotta

Yuzu *Blanc-manger*

citrus candied and emulsion
geranium and samphire ice-cream, crispy seaweed

Le *Millefeuille blanc*

géranium chantilly
candied ginger and crispy tuile genmaicha *crémeux*
(Supplement of 188)

Tuscany white truffle supplement of 488

3 courses 680

Balade pairing: our non-alcoholic creations starting at 250

Experience pairing: our mix pairing starting at 350

Inspirational pairing: our wine journey starting at 450

CRISTAL ROOM
BY 

Champagne by the glass

Billecart-Salmon "Pic" – Pinot Noir, Chardonnay, Pinot Meunier – Vallée de la Marne NV	270
Les Frères Mignon "L'Aventure" – Chardonnay – Côte des Blancs 2020	350
Krug "Grande Cuvée 172nd Edition" - Pinot & Co	600

White wine by the glass

Thibaud Boudignon Anjou – Chenin Blanc – Loire Valley, France 2021	260
M.Chapoutier Ermitage Le Méal – Marsanne – Rhône Valley, France 2001	550

Red wine by the glass

Domaine de Bellevue – "Ornaté" Merlot – VDF - Loire Valley, France 2021	240
E.Guigal Côte-Rôtie La Turquie – Syrah, Rhône Valley, France 2012	650

Zero Proof

Infused Cold Brew – curated seasonally by our sommeliers	140
Genmaicha Collins – genmaicha tea, geranium leaves, citrus cordial – Japan	160
Bla Sparkling Tea – Copenhagen, Denmark	160

Exceptional Tea

Da Hong Pao, Black tea – Fujian, China	160
Gyokuro, Green tea – Uji, Japan	180

Our Selection of Coffee

Chemex – Janson family, natural Geisha – Panama	190
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