

Savoir-Faire



Hors d'oeuvres

Ebi chawanmushi

kiwi and winter melon
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 pollock

grilled stuffed cabbage and shellfish
beurre blanc infused with genmaicha and tonka

Or

Pressed yellow chicken

suffused with sobacha and coffee
celeriac *remoulade*, Voatsiperifery pepper jus

The mango

sour glaze, coconut foam
vanilla tuile and local candied mangoes

Le Millefeuille blanc ||||

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

Tuber *Melanosporum* truffle supplement of 288

3 courses 680

Balade pairing: our non-alcoholic creations starting at 288

Experience pairing: our mix pairing starting at 388

Inspirational pairing: our wine journey starting at 488

CRISTAL ROOM
BY
Quine Sophie

Champagne by the glass

Billecart-Salmon "Pic" – Pinot Noir, Chardonnay, Pinot Meunier – Vallée de la Marne NV	270
Domaine de Bichery "La Source" – Chardonnay, Pinot Noir – Côte des Bar 2021	350
Krug "Grande Cuvée 172ème 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	160
Muri naturally fermented sparkling – 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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