

# COCKTAILS

## CRÉATIONS

13€

### TOKYO - PARIS

Gourmand - Herbaceous - Acidulated



*Saké, Sochu, Saint Germain, Supasawa, Sage liquor,  
Pea & almond milk emulsion*

### GANACHESPRESSO

Floral - Harmonious - Aromatic



*Coffee bean & vanilla flavoured vodka, Coffee flower cordial*

### PURE GIN BASIL

Sparkling - Clarified - Fresh



*Gin Nuage, Basil, Lemon, Rose water, Milk,  
Clarified creation*

### KERERU

Powerful - Spicy - Fruity



*Tiki lovers rum, Amber Ezili, White Damoiseau rum, Citrus  
coconut cream, Nectarine & red pepper cordial*

### BRAZIL LIBRE

Acidulated - Spicy - Refreshing



*Cachaça Gaya, Kombucha with redcurrants,  
Allspice cordial, Tonic pomelos London Essence*

### TULUM

Ripe - Dry - Powerful



*Mezcal Banhez, Tequila Calle 23, Pedro Ximenes,  
Benedictine, Cordial iodé, Supasawa*

## CLASSIQUES

13€

### PORNSTAR MARTINI

Acidulated - Gourmand - Fruity



*Vodka Nuage, Passion liquor, Passion juice,  
Passion purée, Vanilla sugar*

### DARK AND STORMY

Spicy - Powerful - Harmonious



*Gosling's black Rhum, Lemon, Ginger beer*

### SIDE CAR

Lively - Elegant - Aromatic



*Cognac Hennessy VS, Dry Curaçao, Lemon*

### FACON SPRITZ

Refreshing - Sparkling - Bitter



*Lillet rosé, Prosecco, Fresh mint, Watermelon sirop,  
Cucumber water*

### VIEUX CARRÉ

Dry - Powerful - Subtle



*Cognac Hennessy VS, Rye whisky Bullet, Benedictine,  
Peychaud's bitters, Angostura bitters*

## MOCKTAILS 9€

### CHERRY'ZZZ

Gourmand - Sparkling - Acidulated

*Black cherry purée, Lemon, Lemonade*

### ICED TEA

Flavoured - Refreshing - Silky

*Rooibos tea, Agave syrup, Lime*

### AU NOM DE LA ROSE

Dry - Flavoured - Complex

*Alcohol-free Martini Vibrante, Pink berry  
cordial, Tonic Hyssop*

*This menu was created by chef Pierre Glowczak and his crew.*



# PLATE

To share

**GREEK CRISPY FETA CHEESE. 14€** ✓  
*Olive oil & pomegranate balsamic vinegar*

**OCTOPUS TAKOYAKI. 14€**  
*Fresh herbs, okonomi sauce, dried bonito flakes*

**ROASTED CAMEMBERT. 15€** ✓  
*Rosmary & dried apricots, toast*

**CHICKEN POP CORN. 12€**  
*Breaded with corn batter, fried basil & Louisiana sauce*

**LOBSTER ROLL. 18€**  
*Soy mayonnaise, grilled avocado & hard boiled egg*

**BEEF TATAKI. 15€**  
*Sesame, parmesan cheese, sundried tomato & spicy barbecue sauce*

**BELLOTA HAM. 24€**  
*100gr. Guindillas & Espelette pepper butter*

**CHEESE PLATE. 18€** ✓  
*Fromagerie Deruelle*

# ENTRÉES

To taste

**PERFECT EGG. 12€**  
*Fish ceviche with ceviche wakame, leche de tigre foam*

**GRILLED VEGETABLES. 10€** ✓  
*Miso, artichokes confit & homemade ketchup*

**HEIRLOOM TOMATOES. 12€** ✓  
*Burrata with pesto, olive oil ice cream*

**VITELLO TONATO. 15€**  
*Fried capers, lemon relish, burned treviso*





*To savour*

**DRY AGING MEATS.**

*See the dry aging cave.*

**GANACHE CEASAR SALAD. 20€**

*Sucrine lettuce, ceasar sauce, parmesan cheese, grilled bacon, poached egg, croutons & chicken filet cooked in low temperature*

**BEEF TARTARE. 24€**

*Prepared by our team with capers, pickle, miso.  
Potatoes & asian salade with ginger & lemon grass.*

**SQUID. 26€**

*Stuffed with safron potatoes & piquillos, bouillabaisse broth, rouille sauce*

**SEE BASS. 28€**

*Vegetables wok & roasted egg plant with ponzu*

**VEAL INVOLTINI. 30€**

*Raw ham & smoked Provola, Marsala sauce,  
macaroni risotto, bell pepper mezze & sundried tomatoes*

**PORC RIBS. 28€**

*Marinated with sunflower honey & spices, potatoes & braised sucrine*

**PAËLLA DE VERDURAS. 22€** 

*Eggplants, bellpepper, onions, zucchinis, tomatoes*

**FOR THE YOUNGEST 12€**

*In order to awaken your child's taste buds, we offer them any dish in a small portion.*

*Free chocolate lollypop. Up to 12 years maximum.*

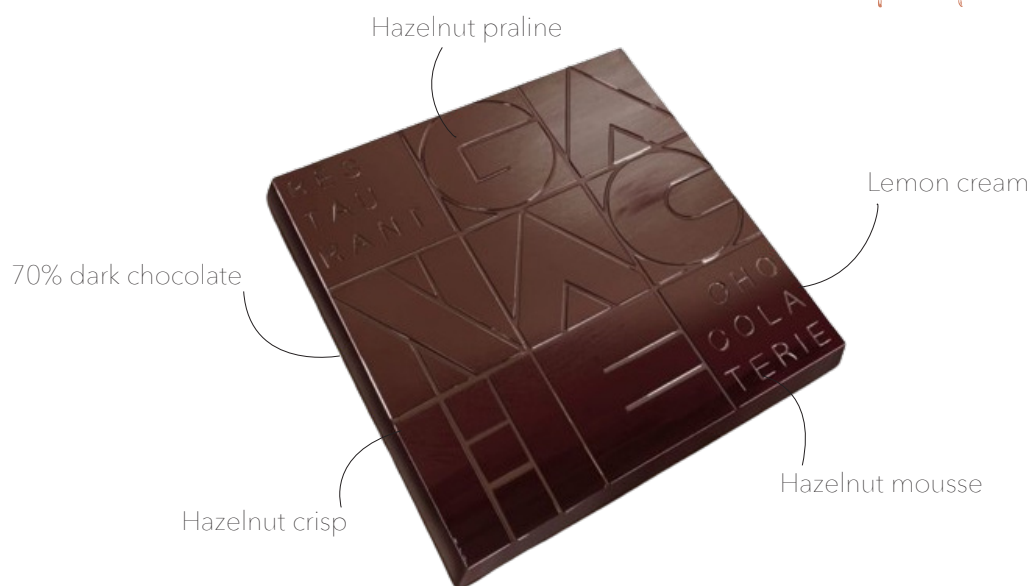
*This menu was created by chef Stephan Lopez and his team.*



# DESSERTS

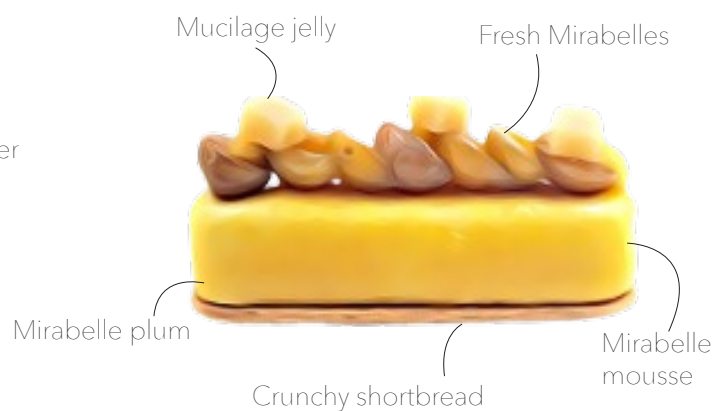
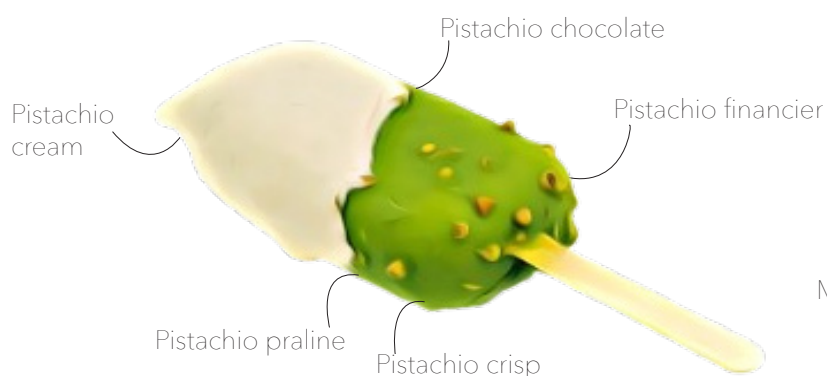
LA TABLETTE. 14 €

*To devour*



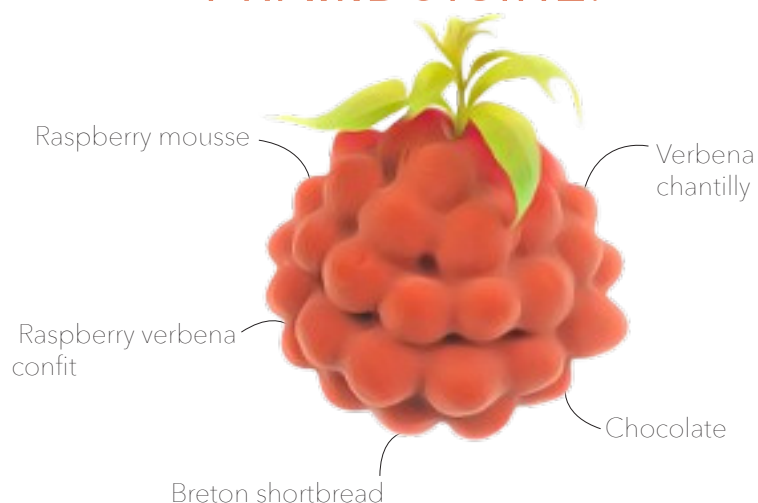
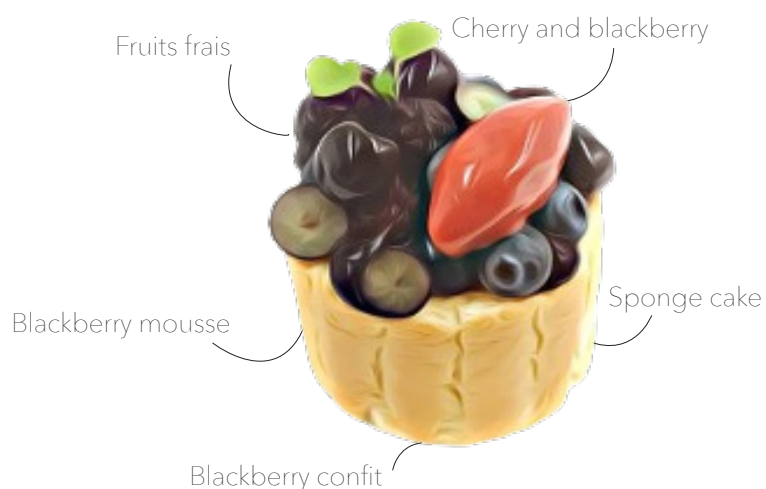
CECI N'EST PAS  
UNE GLACE. 12 €

BELLES ! BELLES !  
BELLES ! 12 € 



BLACK CHARLOTTE. 12 €

FRAMBOISINE. 12 €



*This menu was created by chef Jonathan Degent et his Dream Team.*

