

SALON SIGNATURE 7 SERVICES

Som Tam "Cross Over"

Aromatic herbs, Mediterranean citrus colatura & peanuts

Moules N'duja

Bay scallops & mignonette

"Empanada"

Les pintade, Ras el hanout & olive vert

Tomate "Farci"

Lahmachun, harissa, green sauce & sofrito

"Singapore Crab Style"

Tiger shrimp, crab & riz

Galician Yakitori

Dry aged sirloin, foie gras, garlic & pear Eau de Vie

Frozen Crème Cru 15/1

Citrus & Madeira- champagne Zabaglione

& Sicillian pistachios

995

LE MENU DE SALON - 5 SERVICES

Thon "Marocain"

Nectarine, Gordal olives & concombre

St Jaques

Marseille curry, La Cav Caviar & grape

Chaudrée de Truffles

Guanciaie, tartufo & grapes

Lamb Ribs

Mediterranean BBQ, Saint-Maure & egg plant

"Tiramisu"

15yo Vieux Xerez, apples, espresso & praliné

995

COCKTAILS

Le Salon

Ogin Cloud, Verjus & Champagne

225

Dry Martini

Tanqueray No Ten Gin & Vermouth

"If you like it dirty let us know"

185

Vodka Martini

Belvedere Vodka & Vermouth

"If you like it dirty let us know"

185

Spicy Margarita Milk Punch

Altos Plata, Chlorofyll & Jalapeño

185

Peach Plum Beach Bum

Roku Gin, Peach & Flower

185

Negroni

Gin, Campari & Vermouth

185

Espresso Martini

Belvedere Vodka, Borghetti & Espresso

185

CHAMPAGNE

NV Olivier Père et Fils Brut Orgine

195/975

2018 Domaine Vincey Oger Grand Cru Blanc de Blancs

350/1750

NV Doyard Vendemiare Villa Dagmar Blanc de Blancs

220/1100

NV Famille Delouvin Meunier Perpétuel (92-19)

240/1200

NV Henri Giraud Esprit Nature

250/1250

MV18 Henri Giraud Aÿ Grand Cru "Cuvée Villa Dagmar"

550/3000

SALON

PLATS...



Antipasto del Salon

Basque chark, tuna sobrasada & pickled philibon melon
245

Som Tam "Cross Over"

Aromatic herbs, Mediterranean citrus colatura
& peanuts
175

Tomate "Farci"

Lahmachun, harissa, green sauce & sofrito
195

Pissaladière

Onion, sardelles, black olives & rosemary
185

Soca Española

Morcilla, bleek roe, mariposa guandillas
155

"Empanada"

Les pintade, Ras el hanout & olive vert
135

Chaudrée de Truffes

Guanciale, tartufo & grapes
215

"Soupe de Lapin"

Salsiccia tortellini, chili, garlic & green sauce
155

...PLATS



Moules N'duja

Bay scallops & mignonette
145

Thon "Marocain"

Nectarine, Gordal olives & concombre
215

"Singapore Crab Style"

Tiger shrimp, crab & riz
210

St Jaques

Marseille curry, La Cav Caviar & grape
225

Squid "Spaghetti"

Saffron barigoule & carciofini
175

Lamb Ribs

Mediterranean BBQ, Saint-Maure & egg plant
225

Galician Yakitori

Dry aged sirloin, foie gras, garlic & pear Eau de Vie
175

DESSERT



Frozen Crème Cru 15/1

Citrus & Madeira- champagne Zabaglione & Sicillian pistachios
155

"Tiramisu"

15yo Vieux Xerez, apples, espresso & hazelnut
195

Galette des Roi

Amandes et Beurre Noisette, Crème diplomat & Artichoke
145

Assiette de Fruit

125

Sélection de Fromage

190

