

SALON SIGNATURE 6 SERVICES

Som Tam "Cross Over"

Green papaya, aromatic herbs, passionfruit & peanuts

Moules N'duja

Bay scallops & mignonette

Coquille St Jaques

Scallop, Soupe de Poisson & Sturia Oscietra Caviar

Chaudrée de Truffles

Razor clams, Guanciaie, tartufo & Vin Jaune

Galician Yakitori

Dry aged sirloin, foie gras & figs

"Pavlova"

*Yoghurt merengue, raspberry sorbet, basil sorbet,
grapefruit curd & red grapefruit*

995

Wine pairing 795



LE MENU DE SALON - 5 SERVICES

Tomate "Farci"

Steak tartar "lahmacun", harissa & french watercress

"Singapore Crab Style"

Crab, Tiger shrimps, rice & Nuoc Cham

Lamb Ribs

Mediterranean BBQ, Coriander & Baba Ganoush

"Crème Caramel"

Bourbon vanilla, pear caramel, vanilla & calvados

995

Wine pairing 795

SALON

COCKTAILS

Le Salon

Ogin Cloud, Verjus & Champagne
225

Spicy Margarita

Altos Plata, Chlorofyll & Jalapeño
185

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

Nature

Ogin Nature, Italicus, Apple, Chili & Nordic Tonic
250

Pink

Ogin Pink, Rosé Pepper, Grapefruit Zest & Rhubarb Tonic
275

Arctic

Ogin Arctic, Black Berries, Rosemary & Blueberry Tonic
250

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

PLATS...

Antipasto del Salon

Basque chark, tuna sobresada & fruits
245

Som Tam "Cross Over"

Papaya salad, aromatic herbs, passionfruit & peanuts
175

Tomate "Farci"

Steak tartar "lahmacun", harissa & french watercress
195

Thon "Ceviche Marroquí"

Tuna, Leche de Tigre, Ras el Hanout & Gordal olives
215

Pissaladière

Sardelles, black olives & Herbes de Provence
185

Socca Española

Chickpea pancake, Morcilla, Trout roe & Guendillas
155

"Empanada"

Guinea fowl, Moroccan onion & ajvar
135

...PLATS

Moules N'duja

Bay scallops & mignonette
145

Chaudrée de Truffes

Razor clams, Guanciale, tartufo & Vin Jaune
215

"Singapore Crab Style"

Crab, Tiger shrimps, rice & Nuoc Cham
210

Coquille St Jaques

Scallop, Soupe de Poisson & Sturia Oscietra Caviar
225

Squid "Spaghetti"

Swedish squid, Saffron barigoule & carciofini
175

"Soupe de Lapin"

Rabbit, Parmigiano Reggiano & Salsiccia Wonton
155

Lamb Ribs

Mediterranean BBQ, Coriander & Baba Ganoush
225

Galician Yakitori

Dry aged sirloin, foie gras & figs
175

DESSERT

"Pavlova"

*Yoghurt merengue, raspberry sorbet, basil sorbet,
grapefruit curd & red grapefruit*
145

"Crème Caramel"

Bourbon vanilla, pear caramel, vanilla & calvados
165

"Topsy Cake"

*Tahiti-bourbon vanilla ice cream, brioche, brandy,
sauternes, vanilla & cream*
195

Madeleines

Tonka bean sugar & whipped cream
125

Assiette de Fruit

125

Sélection de Fromage

190

