

SALON SIGNATURE

Som Tam "Cross Over"

Papaya salad, aromatic herbs, passionfruit & peanuts

Moules Ramson & Parmigiano

Bay scallops & mignonette

Coquille St Jaques

Scallop, Soupe de Poisson, spring onion & kohlrabi

Chaudrée de Truffles

Razor clams, guanciaie, tartufo & vin jaune

"Shawarma"

Pork, feta cheese, mint, calipepper, olives & apricot

"Pavlova"

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

995

Wine pairing 795



LE MENU DE SALON

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

745

Wine pairing 595

COCKTAILS

Benzoni

Gin, campari, verjus & vermouth bianco
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

Negroni

Gin, campari & vermouth
185

Espresso Martini

Belvedere vodka, borghetti & espresso
185

SALON

SIGNATURE G&T

Nature

Ógin nature, italicus, apple, chili & nordic tonic
250

Pink

Ógin Pink, rosé pepper, grapefruit zest & rhubarb tonic
275

Arctic

Ógin arctic, black berries, rosemary & blueberry tonic
250

PRE DINNER

Antipasto del Salon 2/4p/plate

Charcuteries, Kalamata tapenade, pickled melon, cheese filled gordals & flamed N'duja
345

Pizetta au truffle

Goats cheese, grapes, rosemary, honey & winter truffle
265

SNACKS

Spanish almonds

65

Gordal olives

65

Banderillas

65



CHAMPAGNE

NV Olivier Père et Fils Brut Orgine

195/975

NV Famille Delouvin Meunier Perpétuel (92-19)

230/1275

NV Doyard Vendemiare Villa Dagmar Blanc de Blancs

220/1200

2018 Domaine Vincy Oger Grand Cru Blanc de Blancs

350/1750

NV Henri Giraud Esprit Nature

235/1300

MV18 Henri Giraud Aÿ Grand Cru "Cuvée Villa Dagmar"

550/3000

PLATS...

Som Tam "Cross Over"

Papaya salad, aromatic herbs, passionfruit & peanuts
175

Thon "Ceviche Marroquí"

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

Moules Ramsons & Parmigiano

Bay scallops & mignonette
145

White Asparagus

Mandarin kosho hollandaise, red shiso & morcilla
175

Tomate "Farci"

Steak tartar "lahmacun", harissa & french watercress
195

"Mediterranean Ramen"

Squid noodles, Zucchini flower, umami broth & shrimp XO sauce
165

...PLATS

Coquille St Jaques

Scallop, Soupe de Poisson, spring onion & kohlrabi
225

Chaudrée de Truffes

Razor clams, guanciale, tartufo & vin jaune
215

"Singapore Crab Style"

Crab, tiger shrimps, rice & nuoc cham
210

"Shawarma"

Pork, feta cheese, mint, calipepper, olives & apricot
165

Lamb Ribs

Mediterranean BBQ, coriander & baba Ganoush
225

"Surf & Turf Skewer"

Grilled pulpo, guanciale, Sweet- & sour salsa
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

