

# The Menu

*Gua Bao (Chinese bun steamed for 5 minutes) €1.50*

## first courses €15.50

Gravlax salmon sashimi with sake and smoked paprika,  
wasabi mousse and slightly sweet soy-sesame sauce ●

Or

Crispy crab temakis, wakame, sweet and sour mango sauce and guacamole

Or

Sea bream ceviche with coconut milk and green curry, raw vegetables and grated kaffir lime ●

Or

Spring rolls of the day, baked in the oven, spicy sauce ●

Or

Beef tataki, ginger-lemongrass condiment, caper flowers and sriracha mayonnaise ●

*No starters will be served as a single course. (two starters or one starter and one dessert per person)*

## The classics €29

Stir-fried Udon noodles with black mushrooms and peppers,  
cashew nuts, deglazed with teriyaki sauce and bò lát chay ●

or Beef Tataki or Shrimp or Unagui lacquered chicken or Roasted duck breast

Or

Crispy vegetable wok with rice noodles,

chopped peanuts, sauce soy-tahini-ginger and vegetable strips ● ●

or beef tataki or matsukasa cuttlefish flambéed with pastis or roasted duck breast

Or

Thai coconut milk soup with Massaman curry, vegetables,

black mushrooms and soy rolls ● ●

or shrimp or cuttlefish matsukasa or chicken

Or

Ramen noodles, beef broth, marinated soft-boiled egg

and Iberian pork pluma with Char Siu

25-35min wait for dishes ordered directly without starters.

## Specialties €34

Duck breast with foie gras and sage, gratinated with gingerbread,  
passion fruit-raspberry sauce and creamy polenta with coconut milk and cranberry-pistachios

Or

Tuna tataki with satay, foie gras escalope, unagi sauce  
and black rice pilaf cooked in dashi broth

Or

Iberian pork pluma with Char Siu, candied at low temperature,  
soy sauce-Kampot pepper and sweet potato puree

Or

Roasted scallops, shiitake and edamame risotto, Nori pesto ●

## Fusion desserts at €10.50

Dark chocolate fondant with Toblerone heart, chocolate-praline sauce ●

Or

Transparency of lemon-yuzu cream, granola and white chocolate mousse with jasmine

Or

Rum baba, tamarind jam and pandan whipped cream

## Plant-based desserts at €8.50

Dark chocolate ingot with mango-passion fruit coulis ● ●

Or

Chia seeds in coconut milk, blueberry compote and salted peanuts ● ●

Or

Pineapple with Sichuan pepper, caramelized almonds and Malibu mousse ● ●

