

Our Menu

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

Entrances at €15.50

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

Or

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

Or

Tahitian sea bream ceviche, raw vegetables, soy pearls and grated kaffir lime ●

Or

Spring rolls with baked mushrooms, porcini mushrooms, potatoes and parsley, 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 at €29

Udon noodles fried with crunchy vegetables, black mushrooms,
cashews, deglazed with teriyaki sauce and bò lát chay ●

or Beef tataki or shrimp or Unagui lacquered chicken or roast duck breast

Or

Wok of crunchy vegetables, black mushrooms, rice noodles,
chopped peanuts and sauce soy-tahini-ginger with vegetable needles ● ●

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

Or

Thai coconut milk soup seasoned with Massaman curry, vegetables,
black mushrooms and soy rolls ● ●

or shrimp or cuttlefish matsukasa or chicken

Or

Ramen with noodles, beef broth, marinated soft-boiled egg
and Iberian pork pluma with Char Siu

25-35min wait for dishes taken directly without starter.

Specialties at €34

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

Or

Tuna tataki with Saté, foie gras escalope, Unagi sauce
and black rice pilaf cooked in dashi broth ●

Or

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

Or

Roasted scallops, shiitake and edamame risotto, Nori pesto ●

Fusion desserts at €10.50

Dark chocolate coulant and Toblerone heart, chocolate-praline sauce ●

Or

Transparency of creamy lemon-yusu, granola and white chocolate jasmine mousse

Or

Rum baba, tamarind jam and pandan whipped cream

Plant-based desserts at €8.50

Dark chocolate and sweet potato ingot, mango-passion coulis ●

Or

Chia seeds with coconut milk, blueberry compote
and caramelized almonds with orange blossom ● ●

Or

Pineapple tartare with 5 spices, Chinese nougat crumble and rum-coconut espuma ● ●

