

SHELLFISH PLATEAU

King Crab, Maine Lobster, Oysters, Chilled Prawns,
Tuna Tartare, Hamachi Tartare,
Cocktail Sauce, Aioli & Truffle Mayonnaise

240

Caviar show



PETROSSIAN

OSSETRA TSAR IMPERIAL

50g: 380€ | 125g: 940€ | 250g: 1880€

BELUGA

50g: 1420€ | 125g: 3500€ | 250g: 7000€



MONROE BELUGA

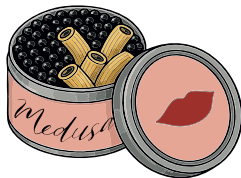
GRAND CRU

100G: 1600€ | 250g: 4000€

ROYAL RESERVE

100G: 3400€ | 250g: 8000€

*Make it
with pasta!*



HOT

POLPETTE DE TSUKUNE GRILLÉE - Japanese-Italian chicken meatballs - 18

GAMBAS CROUSTILLANTES - Crispy prawns with coriander and fennel seeds - 21

CALAMARS FRITS - Crispy fried calamari with chilli & lime - 23

NUGGETS DE POULET AU CAVIAR - Chicken bites topped with premium caviar - 46

BEIGNET DE CAVIAR - Delicate fritter filled with caviar and sour cream - 46

CROUSTILLANT DE HOMARD ET GAMBAS - Crunchy seafood bites with a twist - 37

CROQUETTE DE JAMBON - Ham croquettes with creamy center - 17

PIMIENTOS DE PADRÓN - Blistered peppers with sea salt and aioli - 10

BROCHETTE DE POULET MARINÉ - Chicken skewer with lemon, garlic & olive oil marinade - 18

ASPERGES BLANCHES - Served with mimolette cheese cream & truffle - 21

WAGYU KASTU SANDO - Wagyu Beef Breaded Bites - 54

SEAFOOD

SOLE MEUNIÈRE 700G - 98

French-style sole with lemon
brown butter

LOUP DE MER, SAUCE VIERGE - 58

Sea bass filet with tomato
& herb vinaigrette

GAMBAS GRILLÉES - 36

Charcoal-grilled king prawns
with garlic butter

LINGUINI AU HOMARD - 59

Linguini pasta with lobster
in a rich bisque sauce

STEAK DE THON GRILLÉ - 38

Charcoal-grilled tuna steak

Lobster Gratin

Homard cuit au four, gratin crémeux et croûte de parmesan

Oven-baked lobster with creamy gratin and parmesan crust

125

COLD & SALAD

TARTARE DE BŒUF AU JAUNE D'ŒUF - 26

Hand-Cut Prime Beef, Topped With Egg Yolk.

SERIOLE CRUE - 25

Yellowtail Sashimi

TARTARE DE THON - 26

Diced Bluefin Tuna, Avocado & Yuzu Dressing.

TACOS CROUSTILLANTS AU CRABE - 29

Tacos Filled With Crab

TATAKI DE SAUMON - 22

Seared Salmon Slices With Ginger Ponzu

SALADE CÉSAR - 23

Baby Gem Lettuce, Parmesan, Caesar Dressing

MEDUSA QUINOA SALAD - 24

Red Quinoa, Vegetables, Pomegranate & Citrus Vinaigrette

CARPACCIO DE BŒUF CROUSTILLANT - 27

Thinly Sliced Seared Beef, Truffle Oil & spicy mayo

SALADE DE LÉGUMES GRILLÉS - 19

Broccoli & Cauliflower Grilled Salad with tomato ponzu



Une Allergie? Scannez moi
Any Allergy? Scan Me

STEAK SELECTION

USA - CREEK STONE FARM

ENTRECÔTE BLACK ANGUS PRIME - 78

FILET DE BOEUF PRIME BLACK ANGUS PRIME 300G - 61

CÔTE DE BOEUF BLACK ANGUS PRIME 1,5KG - 235

TOMAHAWK BLACK ANGUS 1,8KG - 410

FAUX-FILET BLACK ANGUS 450G - 64

USA - SNAKE RIVER FARM

FILET DE BOEUF WAGYU 220G - 95

FAUX-FILET WAGYU 400G - 105

AUSTRALIAN WAGYU

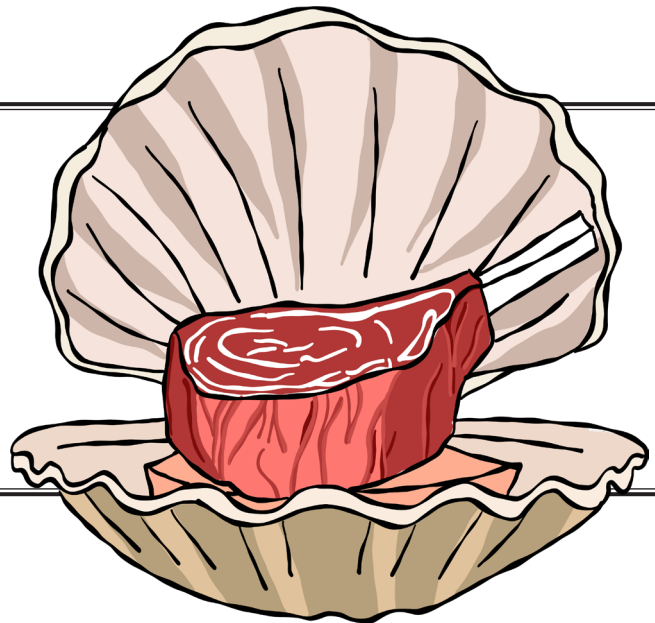
PICANHA (MIN 400G) - 26/100G

JAPANESE

KAGOSHIMA RIB EYE - 95/100G

*The Medusa
Beef Box Show*

AUSTRALIAN WAGYU TOMAHAWK
2KG - 1400



SHARING STYLE OTHER MEAT

IDEAL FOR 2/3 PERS

«POULET FERMIER» À LA TRUFFE 1,7KG - 120

Free-range chicken, slow-cooked
& infused with black truffle jus

CARRÉ D'AGNEAU RÔTI AU FOUR - 115

Oven-roasted rack of lamb, served with jus
& seasonal vegetables

SIDE

Frites / French fries - 14

Brocoli /Brocolini - 14

Mac and cheese - 14

Pleurotes - 14

SAUCE

Béarnaise - 6

Truffle Butter - 6

Green Peppercorn - 6

Chimichuri - 6

By Chef Yiannis Kioroglou

Net price in euros, taxes and services included

Cabaret show price: €35 per person. Applicable only to reservations for the second show.

Customers are free to enquire about the traceability of all our meat