

PLATEAU DE FRUITS DE MER / SHELLFISH PLATEAU

King Crab, Homard, Huîtres, Crevettes,
Tartare de Thon, Tartare de Sériole, Sauce Cocktail,
Aïoli & Mayonnaise à la truffe (mélange de champignon & de truffe*)

240

Caviar show



PETROSSIAN

OSSETRA TSAR IMPERIAL

50g : 380€ | 125g : 940€ | 250g : 1880€

BELUGA

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



MONROE BELUGA

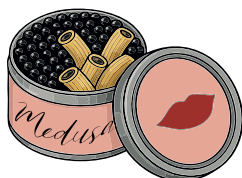
GRAND CRU

100G : 1600€ | 250g : 4000€

ROYAL RESERVE

100G : 3400€ | 250g : 8000€

*Make it
with pasta!*



ENTRÉES CHAUDES / HOT STARTERS

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 & truffe* - 21

WAGYU KASTU SANDO SANDWICH - Wagyu Beef Breaded Bites - 54

PRODUITS DE LA MER / FISHES & 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



Une Allergie ? Scannez moi
Any Allergy? Scan Me

STEAK SELECTION

USA - CREEK STONE FARM

ENTRECÔTE BLACK ANGUS PRIME - 78
FILET DE BŒUF PRIME BLACK ANGUS PRIME 300G - 61
CÔTE DE BŒUF BLACK ANGUS PRIME 1,5KG - 235
TOMAHAWK BLACK ANGUS 1,8KG - 410
FAUX-FILET BLACK ANGUS 450G - 64

USA - SNAKE RIVER FARM

FILET DE BŒUF WAGYU 220G - 95
FAUX-FILET WAGYU 400G - 105

AUSTRALIAN WAGYU

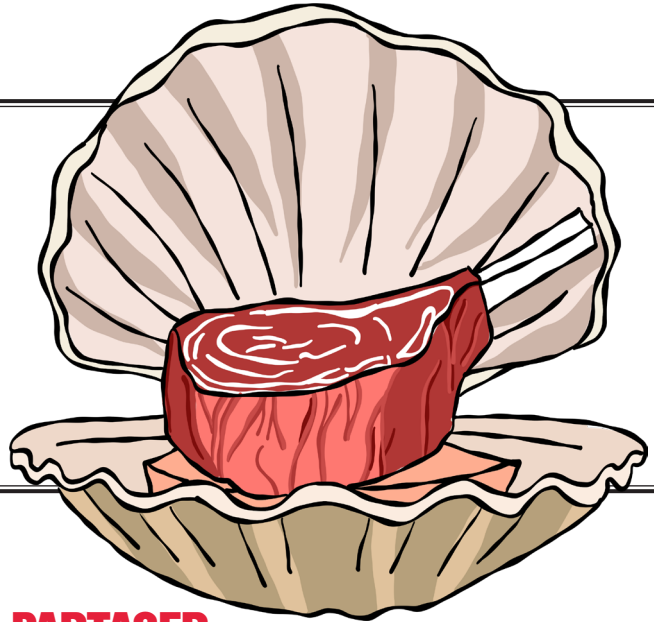
PICANHA (MIN 400G) - 26/100G

JAPANESE

ENTRECÔTE KAGOSHIMA - 95/100G

*The Medusa
Beef Box Show*

AUSTRALIAN WAGYU TOMAHAWK
2KG - 1400



VIANDES À PARTAGER /SHARING STYLE OTHER MEAT

IDÉAL POUR 2/3 PERS

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

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

CARRÉ D'AGNEAU RÔTI AU FOUR - 115

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

ACCOMPAGNEMENTS / SIDES

Frites / French fries - 14

Brocoli / Brocolini - 14

Mac and cheese - 14

Pleurotes - 14

SAUCES

Béarnaise - 6

Green Peppercorn - 6

Truffle Butter - 6
(truffle oil & truffle paste)

Chimichuri - 6

By Chef Yiannis Kioroglou

Prix net en euros, taxes et service compris. Net price in euros, taxes and service included

Prix du spectacle de cabaret : 35 € par personne. Cabaret show price: €35 per person.

Les clients sont libres de se renseigner sur la traçabilité de toutes nos viandes. Customers are free to enquire about the traceability of all our meat.

SUSHIS

ROLL DE SAUMON – 5 PCS -22

Salmon Tartar, Pickled Carrot, Shiso, Ikura,
Truffle Cream(mix of mushroom & truffle*), Spicy Lemon Dressing

ROLL DE THON ÉPICÉ – 8 PCS -24

Tuna Tartar, Kimchi, Cucumber, Spicy Mayo, Sriracha

ROLL CREVETTE TEMPURA – 8 PCS -23

Ebi Tempura, Avocado, Cucumber, Spicy Mayo, “Breaded Roll” With Tobiko & Chives, Teriyaki

ROLL VÉGÉTARIEN – 5 PCS -15

Carrot, Avocado, Cucumber, Sautéed Yuzu Soy Shimeji, Crispy Spicy Tofu, Tonkatsu Sauce

ROLL DE SÉRIOLE – 8 PCS -23

Marinated Hamachi, Coriander, Spring Onion, Cucumber, Kosho Mayo, Passion Fruit Gel, Neggi

CALIFORNIA ROLL – 8 PCS -28

Marinated King Crab, Avocado, Cucumber, Avocado Mousse, Ikura, Lime Zest, Sesame

WAGYU ROLL – 8 PCS -38

Asparagus, Avocado, Cucumber, Truffle(mix of mushroom & truffle*) Mayo, Negi Tempura, Caviar

ROLL AU CRABE – 5 PCS -26

Crab Tempura, Mango, Cucumber, Avocado, Tobiko Mayo

ROLL DE SAUMON MISO – 8 PCS -23

Avocado, Cucumber, Miso Salmon, Crispy Salmon Skin, Teriyaki, Chives

ROLL AU TARTARE DE GAMBAS ROUGE – 6 PCS -41

White Asparagus, Strawberry Vinaigrette, Gamberoni Rosso Tartar

ROLL DE TARTARE DE BŒUF – 6 PCS -31

Mushroom Filling, Beef Tartar, Rosemary Mayo



DESSERTS

BIG CHOCO CAKE -34 (POUR 2 À 3 PERS)

GÂTEAU AU CHOCOLAT GÉANT

A bold take on the classic – rich, decadent, made for chocolate lovers

FIRE ON YOUR TABLE -32 (POUR 2 À 3 PERS)

OMELETTE NORVÉGIENNE

A fiery show: flamed at your table, frozen heart, meringue shell
(Baked Alaska)

SALTED CARAMEL CHURROS -16

CHURROS CARAMEL BEURRE SALÉ

Crispy churros, warm salted caramel

ANANAS CONCEPT -36 (POUR 2 À 3 PERS)

Pineapple reinvented – a tropical surprise with a twist

FRUTTINI PLATER -65 (POUR 2 PERS) / 125 (POUR 4 PERS) / 240 (POUR 6 PERS)

PLATEAU DE FRUITS GIVRÉS

A vibrant mix of fresh and frosted seasonal and exotic fruits

COTTON CANDY -14

BARBE À PAPA

A fluffy dream – pure nostalgia in every bite

SWEET COQUILLE -75

MADELEINE AU CHOCOLAT BLANC & CAVIAR 

White chocolate & Caviar