



*Dear guests,*

*Every day, my team and I create a cuisine around the products I love.  
We select them with the greatest respect, with the sole purpose of bringing you pleasure.  
From agriculture, livestock farming, fishing, and from forests to oceans, we are, as chefs,  
committed to a sustainable future for our planet.*

*The further we advance in our passion, the more important the product seems to become.  
Our service and our hospitality express this notion of sharing.  
The composition of a dish must be readable.  
Seasonality is a fundamental.*

*I want to infuse my cuisine with my creativity and sensitivity.  
When we think about our recipes,  
All these aspirations converge...  
The hot and the cold  
Crunchy, melting  
A broth, a sauce  
Acidity, textures...*

*My cooking is the result of finding the right balance between product, seasoning and cooking...  
Attentive to this philosophy, it's with the help of a whole team that I'd like to share it with you...*

*Jérémy Czapllicki*

# Seasonal Menu

## Local fish

<b>Marinated Mahi Mahi</b> <i>Caviar lime / Fennel seeds</i>	⊗	38€
<b>Cold-served lobster / Antillean pepper</b> <i>Comtempory Mayonnaise / Pomegranate</i>	⊗	90€
<b>Seared tuna / Black sugar vinaigrette</b> <i>Kiwi / Pata Negra ham</i>	⊗	48€

## Caribbean inspiration

<b>Rolled sole / Coconut / Citrus</b> <i>Sea urchin cappuccino / Fregola</i>		90€
<b>Cuban-style red snapper</b> <i>Corn / Cocoa / Rum</i>	⊗	48€
<b>Langoustines / Kristal Caviar</b> <i>Avocado / Banana / Grapefruit</i>	⊗	75€

## Our Signatures

<b>Burrata from Puglia / Kristal caviar</b> <i>Spinach / Ricotta / Basil</i>	⊗	59€
<b>Sea bass / Salt crust &amp; Vadouvan (to share)</b> <i>Creole rice / Pepper</i>		180€
<b>Linguine "Gragnano Gentile" / Lobster</b> <i>Bisque sauce / Parmesan / Garlic / Tomatoes</i>		90€

## Vegetal

<b>Candied eggplant / Farofa</b> <i>Red pepper chutney / Lime</i>	✓	32€
<b>Sweet potatoes / Risotto</b> <i>Coconut milk / Coffee / Cinnamon</i>	⊗ ✓	36€
<b>Zucchini / Flowers</b> <i>Exotic gribiche</i>	⊗ ✓	28€

## Meats

<b>Roasted guinea fowl "Joyce Farms"</b> <i>Vanilla / Rosemary / Juniper</i>	⊗	58€
<b>Iberian pork / Saffron</b> <i>Bouillabaisse jus / Rouille</i>		68€
<b>"Wagyu" Beef Fillet</b> <i>Stroganoff / Potato sabayon / Paprika</i>	⊗	110€

## Desserts

<b>Tarte Soufflée chocolat grand cru</b> <i>Hazelnut praline</i>	✓	25€
<b>"Saint Domingue" Coffee / Passion Fruit</b> <i>Almond biscuit / Caramelized cereals</i>	✓	23€
<b>Blueberries / Indian Borage</b> <i>Cheesecake / Lime sorbet</i>	✓	23€

## *Experience menu*

**Four-course menu at 130€\***

*Food & Beverage pairing – 4 services at 65€*

**Five-course menu at 150€\***

*Food & Beverage pairing, 5 services at 75€*

***Non-alcoholic option available***

*The Chef and his team invite you to indulge in a unique gastronomic experience through surprise 4- or 5-course menus, revealing the finesse and creativity of their culinary art.*

*\* Tasting menu offered for all guests*

 Vegetarian  
 Gluten free option

Allergens list is available on request  
Net Prices in Euro - Taxes and Service included

