



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 Czaplicki

Seasonal Menu

Local fish

Marinated Mahi Mahi  38€
Caviar lime / Fennel seeds

"Avocado Toast" / Lobsters 59€
Avocado and Apple Sauce / Pomegranate / Chili

Seared Tuna / Curry Oil  39€
Dates / Orange Vinaigrette / Pistachios

Caribbean inspiration

Gambas "Black Tiger" & Pork Ravioli 58€
Black Garlic / Jalapeños / Spinach Hummus

Cuban-style red snapper  48€
Corn / Cocoa / Rum

Grilled Sea Bass / Chimichurri Sauce 54€
Pineapple / Sea Bass Tartare "Tacos" / Red Onion

Our Signatures



Burrata from Puglia / Caviar Kristal 69€
Spinach / Ricotta / Basil

Sea bass / Salt crust & Vadouvan (to share) 180€
Creole rice / Pepper

Linguine "Gragnano Gentile" / Lobster 90€
Bisque sauce / Parmesan / Garlic / Tomatoes

Vegetal

Vegetable Ceviche   32€
Piquillos / Raspberries / Yuzu

Roasted Cauliflower / Greek Yogurt with Mint   28€
Tandoori / Mango / Peanuts

Green Asparagus / Corn Flakes   39€
Exotic Gribiche

Meats

Roasted guinea fowl "Joyce Farms"  58€
Vanilla / Rosemary / Juniper

Veal Cutlet / Bordelaise Sauce  62€
Pak Choi / Cherry Tomatoes / Coriander / Fries

"Prime" Beef Pithiviers / To Share 90€
Eggplants / Potato Sabayon / Basil

Desserts

Grand Cru Chocolate Soufflé Tart  23€
Hazelnut praline

"Candied" Watermelon / Black Sesame   19€
Lemon & Ginger Sorbet

Citrus Collection / Karukera Honey  21€
Gin Gel / Kalamansi Sorbet

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

