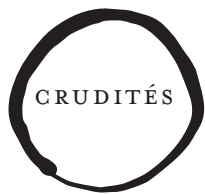


# Caviar Service

50/125g

TROUT ROE    SEA URCHIN    BAERI    GOLDEN OSSETRA

# Raw Bar



CRUDITÉS

OYSTERS

SPOT PRAWNS

DIVER SCALLOPS

# Toasts

TUNA  
Harissa & Olive

SEA URCHIN  
Apple & Spicy Mustard

ANCHOVY  
piquillo & lemon

# Crispy

ASPARAGUS

CALAMARI

SHRIMP

# Cocktails

JALAPEÑO  
Tequila, Sherry, Cucumber

PEAR  
Cachaça, Ginger, Allspice

TOMATO  
Vodka, Elderflower, Lemon

MANGO  
Japanese Whisky, Lime, Aperol

CINNAMON  
Extra Añejo Tequila, Grapefruit

RASPBERRY  
Blanco Tequila, Grapefruit, Lime

CARDAMOM  
White Rum, Chartreuse, Vanilla

GOOSEBERRY  
Gin, Pamplemousse, Peychaud's

CHAMOMILE  
Rye, Campari, Elderflower

CUCUMBER  
Absinthe, Lime, Cane Sugar

CARROT  
Reposado Tequila, Cumin, Mezcal

ORANGE  
Gin, Mandarine, Aperol

STRAWBERRY  
Gin, Rosemary, Pastis, Kalamansi

# Champagne

SCHRAMSBERG  
Blanc de Blancs

ROBERT MONCUIT  
Blanc de Blancs NV

LOUIS ROEDERER  
Rosé 2013

PIERRE GIMMONET  
Blanc de Blancs NV (375ml)

KRUG  
Grand Cuvée NV (375ml)