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**STARTERS**

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OYSTER GEAY SPEZIAL N° 1	piece	4,5
Grilled in coconut-coal, wafu sauce    or pure		
PARSNIP-NASHI-PEAR-FOAM-SOUP		
Hazelnut, sake, mirin		10
-with pastrami of duck		14
GYOZA OF DUCK LIVER & OX CHEEK		17
Dashi, thai flavors, winter truffle		
FLAMED IKE JIME CHAR		17
O-Hitashi, watercress, fermented rice milk, caviar		
CEVICHE OF SEA BASS		18
Grilled papaya, sweet potato, coconut, curry, coriander		
YELLOWFIN TUNA TARTARE		19
-hand cut-, green mango, green onion, lime, XO sauce		
CAMELIZED DUCK LIVER		22
Japanese quince, yuzu sesame, duck-liver-ice-cream, black spelt bread		

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**ENTRÉES**

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HANDMADE TAGLIERINI		19/28
Parmesan-broth, truffle		
CRUSTACEAN-LEMONGRASS-RISOTTO		18/26
Roasted calamaretti & langoustine		

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**BOUILLABAISSSE**

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	with parmesan, rouille, croûtons	
STRAINED FISH SOUP		15
SMALL BOUILLABAISSSE		21
Cod, prawns, pulpo, scallops		
BOUILLABAISSSE		32
Cod, prawns, pulpo, scallops		
„ LA ROYALE “ BOUILLABAISSSE		+34
+ ½ lobster		

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**VEGAN**

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PARSNIP-NASHI-PEAR-FOAM-SOUP		10
Hazelnut, sake, mirin		
SALAD OF PICKLED CUCUMBER		14
Watercress, green mango, kimchi-sesame		
BAKED EGGPLANT		16
Black garlic, gen mai, goma yuzu, Cauliflower - cream & tempura -		
THREE KINDS OF SHERBET		9
Coriander-kaffir-lime, plum-ginger, pear-lemongrass		

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**MAINS**

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MIXED SEAFOOD GRILL / for 2	p.p.	45
Sea bass, yellowfin tuna, razor clams, Argentinian wild king prawns, scallops, including 2 sides & 4 sauces		

Including one side and one sauce:
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BAKED SEA BASS		25
Gremolata		
ROASTED FILLET OF SKREI		28
Glazed with miso, dashi, koji beurre blanc		
YELLOW FIN TUNA STEAK RARE 180g		32
Kimchi-sesame, maldon-sea-salt		
ARGENTINIAN WILD KING PRAWNS		32
3 pieces, red chili, chives		
ROASTED PULPO		32
Parsley, roasted garlic, chili		
CANADIAN LOBSTER 300g/600g	daily price	
NORTH SEA SEA SOLE nut butter		62
OX CHEEKS		27
Braised in dried tomatoes and ligurian olives, cauliflower-cream		
FILET ROSSINI		48
Fillet of beef 180g, duck liver, winter truffle		
SPECIAL CUT / CATH OF THE DAY	daily price	
Please ask our staff		

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**SIDES**

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BAKED EGGPLANT		7
Soy, black garlic, pine nuts, basil		
TRUFFLED BRAISED CARROTS		7
Mimolette, popped sorghum		
GOA-BEAN-CASSOULET		7
Roasted & glazed, miso, chili, coriander		
TWO KINDS OF CAULIFLOWER		7
Cream & roasted, goma yuzu, hazelnut		
CRISPY YOUNG SPINACH		7
Black ginger, ginger		
ROASTED LA RATTE POTATOES		7
Thyme, pancetta, maldon sea salt		
CUCUMBER & WATERCRESS SALAD		7
Sesame, pepperoni, spicy cashews		
WINTERTRUFFLE AS AN UPGRADE		6

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**SAUCES**

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PONZU    SAUCE ROUILLE		
KOJI-BEURRE-BLANC    TERIYAKI		
MISO HOLLANDAISE		
APRICOT-LEMONGRASS-CHUTNEY	each	3