

## LUNCH MENU

### SUSHI

VEGAN ROLL	14
Japanese mango chutney, green asparagus, pomegranate, basil, mint, spicy cashews, sweet potato chips	
DELUXE VEGI ROLL	16
Burrata, apricot chutney, rocket, ligurian olives, curry panko	
SPICY YELLOWFIN TUNA TATAR ROLL	17
Spicy yellowfin tuna tartare, cucumber, avocado, sesame, fermented soy beans, miso	
ROYAL FLAMED SALMON ROLL	17
Norwegian salmon, roasted almonds, ginger, chili, kimchi, yuzu, sesame dashi, aki salmon caviar	
SMOKED WAGYU BEEF ROLL	18
Grilled wagyu beef, teriyaki, black garlic, smoked green asparagus, Japanese BBQ sauce, crunch	
LOUP DE MER PURPLE GINGER NIGIRI	20
Sea bass, purple ginger, ponzu-nut-butter, daikon	

### STARTERS

OYSTER GEAY SPEZIAL N° 1	piece 4,5
Grilled in coconut-coal, wafu sauce    or pure	
PARSNIP-NASHI-PEAR-FOAM-SOUP	10
Hazelnut, sake, mirin	
-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	
CARAMELIZED DUCK LIVER	22
Japanese quince, yuzu sesame, duck-liver-ice-cream, black spelt bread	

### VEGAN

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 -	

### ENTRÉES

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

### BOUILLABAISSE

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

### MAINS

weekly changing sides	
MIXED SEAFOOD GRILL / for 2	p.p. 43
Sea bass, yellowfin tuna, Argentinian wild king prawns, razor clams, scallops,	
BAKED SEA BASS	23
Gremolata	
ROASTED FILLET OF SKREI	26
Glazed with miso, dashi, koji beurre blanc	
YELLOW FIN TUNA STEAK RARE 180g	30
Kimchi-sesame, maldon-sea-salt	
ARGENTINIAN WILD KING PRAWNS	30
3 pieces, red chili, chives	
ROASTED PULPO	30
Parsley, roasted garlic, chili	
CANADIAN LOBSTER 300g/600g	daily price
NORTH SEA SEA SOLE nut butter	60
OX CHEEKS	25
Braised in dried tomatoes and ligurian olives, cauliflower-cream	
FILET ROSSINI	46
Fillet of beef 180g, duck liver, winter truffle	
SPECIAL CUT / CATH OF THE DAY	daily price
Please ask our staff	

### DESSERT & CHEESE

CARAMALHEUR	11
Valhrona Caramelia couverture, nougat, plum, shiso leaves, roasted rice	
SWEET STREET FOOD	10
Pineapple, coconut, coriander, kaffir-lime, sesame-chili-cracker, cotton candy	
THREE KINDS OF SHERBET	9
Coriander-kaffir-lime, plum-ginger, pear-lemongrass	
GREEK-YOGHURT-ICE-CREAM	7
Sablé, amarena cherry, crispy quinoa	
CAFÉ GOURMAND	11,5
Three sweet delicacies from our pâtisserie & one coffee of choice	
AGED ALPINE CHEESE	14
moutarde violette, roasted almonds, pear-thyme-sherbet	