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**California king crab**

**Nigiri o-toro caviar**

**Carpaccio de Saint-jacques**

Dashi ponzu, truffe noire

et

**Marbré de foie gras**

Condiment yuzu, pain Hokkaido toasté

**Homard**

Panko, shiso, mayonnaise au corail de homard

et

**Filet de boeuf Wagyu**

Truffe noire, purée miso

**Hibiscus, litchi**

Crème vanille, sorbet yaourt, espuma hibiscus, shiso rouge

**Mignardises «MUN»**



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**California king crab**

**0-toro caviar nigiri's**

**Scallops carpaccio**

Dashi ponzu, black truffle

and

**Duck foie gras**

Yuzu condiment, toasted Hokkaido bread

**Lobster**

Panko, shiso, lobster coral mayonnaise

and

**Wagyu beef fillet**

Black truffle, miso mashed potatoes

**Hibiscus, lychee**

Vanilla cream, yogurt sorbet, hibiscus foam, red shiso

**Mignardises «MUN»**

