

À la Carte

Japanese Wagyu Yakiniku Barbecue

Enjoy our special menus featuring exceptional cuts of Wagyu imported from Japan, along with rare selections carefully chosen each day by our chef.

Ordering one platter per person is required to fully enjoy the experience.

Wagyu Tenderloin	100g	80
Wagyu Sirloin	100g	60
Wagyu Ribeye	100g	60
Wagyu - Selection of the Day	100g	45
Premium French Beef Tongue Root of tongue	100g	40
French Beef Tongue Tip of tongue	100g	25

Menu

Japanese Wagyu Yakiniku Barbecue

Available exclusively from Tuesday to Friday

One platter per person is required. Platters are not intended to be shared, in order to ensure the best possible experience.
You are welcome to combine different menus at the table; however, this option does not apply to à la carte dishes.

Per person

Exclusive Menu	120
Amuse Bouche	
Yakiniku Barbecue of Wagyu	
Tenderloin	
Sirloin	
Ribeye	
Selection of the Day	
Salad	
Dessert	
Discovery Menu	85
Amuse Bouche	
Yakiniku Barbecue of Wagyu	
Sirloin	
Ribeye	
Selection of the Day	
Salad	
Dessert	
Standard Menu	55
Amuse Bouche	
Yakiniku Barbecue of Wagyu	
Selection of the Day	
Salad	
Dessert	
Kids' Menu	40
* Exclusively for children aged 12 and under.	
Amuse Bouche	
Yakiniku Barbecue of Wagyu	
Selection of the Day	
Rice	
Dessert	

Sides

Vegetable Plate Assortment of vegetables to grill	15
Mushroom Plate Assortment of mushrooms to grill	15
Japanese Potato Salad Mashed potatoes, mayonnaise, wasabi	12
Mix Wagyu Salad Spring mix, dried wagyu, Japanese dressing	12
Potato Confit Potatoes, garlic, olive oil, herbs	12
Tomato Ponzu Shiso, dashi-infused ponzu sauce	12
Spicy Cucumber Pickles Cucumbers, soy sauce, garlic, sesame, chili	10
Miso Soup	7

Rice

Gohan Bowl of plain Japanese rice (portion of 1 person)	8
Grilled Onigiri 2 pieces of rice ball grilled with soy sauce	12
Hagama Gohan Prepared in a Japanese traditional " <i>hagama</i> " pot	20
Seasonal Hagama Gohan Prepared in a Japanese traditional " <i>hagama</i> " pot	25
Wagyu Sirloin Sushi 3 pieces (served with chef's 3 original sauces)	45
Wagyu Tartare Rice with Caviar With sukiyaki sauce	50

Desserts

Matcha Ice Cream	10
Soy Sauce Caramel Ice Cream	10
Glace au Saké Japonais	10
Cheese Cream	10
Mascarpone, fresh soft cheese, coffee beans	