Lobster Menu

4 courses | EUR 98

Lobster royale, brunoise of claws,roe
and consommé made from the shells with ginger and lemongrass

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Lobster ravioli, bisque, shellfish foam and fresh herbs

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Roasted lobster tail, celeriac and verjus beurre blanc

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Passion fruit cream, flambéed pineapple
lime espuma and exotic sorbet

Fish : origin France
Our rates include tax and service

Available on Friday, December 4, 2026, for dinner,
Saturday, December 5, 2026, for lunch and dinner,
and Sunday, December 6, 2026, for lunch