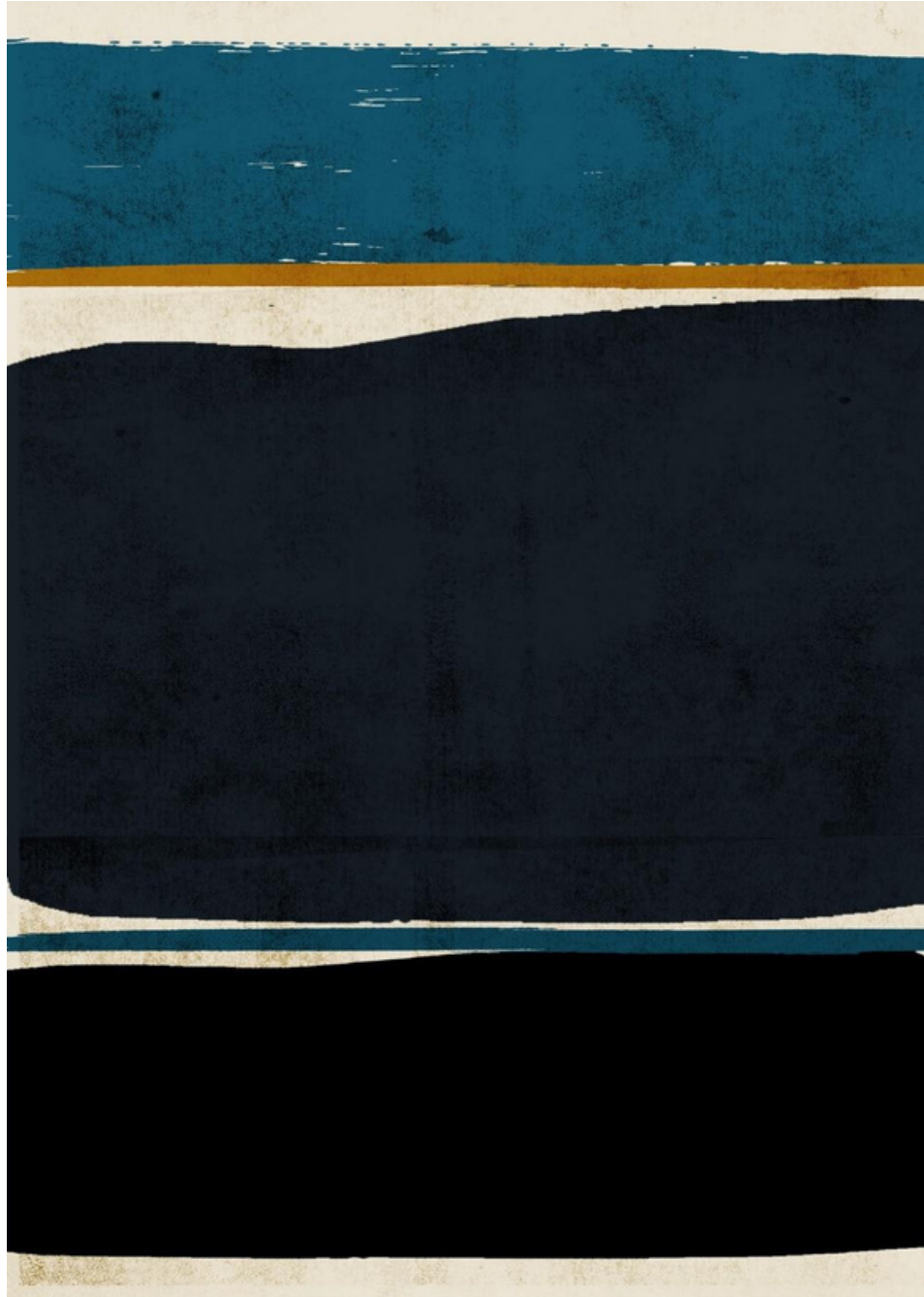


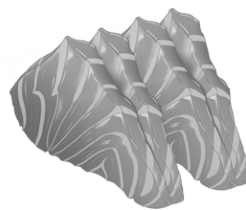
CARTE DU SOIR

18h - 22h30 / 6:00 to 10:30 p.m.



Mr. Nakamoto
MONDRIAN

SUSHIS



Assortiment de Nigiris

Selection of nigiri

(4 pcs) - 18.

Assortiment de Sashimis

Selection of sashimi

(8 pcs) - 24.

SASHIMIS (6 pcs)

SAUMON 18.
Salmon

LOUP 18.
Sea Bass

THON 18.
Tuna

ANGUILLE 18.
Eel



MAKIS (6 pcs)

CONCOMBRE 11.
Cucumber

AVOCAT 11.
Avocado

LOUP 11.
Sea bass

SAUMON 12.
Salmon

THON 13.
Tuna



NIGIRIS (2 pcs)

SAUMON 8.
Salmon

LOUP 8.
Sea Bass

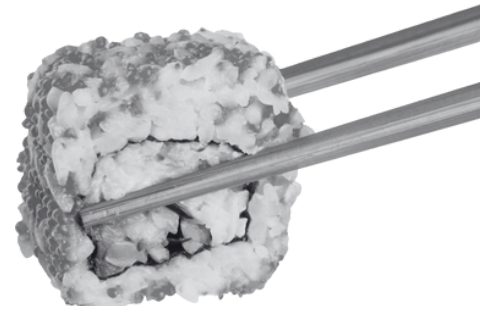
THON 9.
Tuna

ANGUILLE 9.
Eel

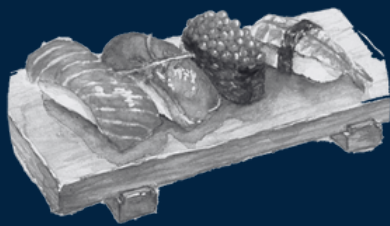
ROLLS SIGNATURE

ROLLS SIGNATURE (6 pcs)

- | | |
|--|-----|
| THON I MANGUE I AVOCAT I ASPERGES
Tuna, mango, avocado, asparagus and spicy sauce | 23. |
| SAUMON I AVOCAT I ASPERGES
Half-cooked salmon, avocado, asparagus and yuzu | 22. |
| SAUMON I AVOCAT I CONCOMBRE
Salmon, avocado, cucumber | 22. |
| ANGUILLE I SAUMON I SHIZO
Eel, half-cooked salmon, shizo | 23. |



OMAKASE



Jem'en remets à vous
I rely on you

Petit plateau 16 pièces 37.
Small plate

Grand plateau 32 pièces 69.
Large plate





POUR COMMENCER / TO START

BURRATA EDAMAME TRUFFE 	26.
Burrata and soja bean salad, black truffle dressing	
ARTICHAUTS CÉBETTES NUOC CHAM	24.
Fried artichoke, steamed spring onion, fish sauce mayo	
ÉPINARDS PONZU DRY MISO	18.
Bay spinach salad, soja and yuzu dressing, dry miso	
CRABE BLEU AVOCAT PAMPLEMOUSSE	28.
Mediterranean blue crab, butter lettuce and sliced avocado, grapefruit	
SAUMON FUMÉ KALAMANSI CRÈME FRAÎCHE	26.
Sliced smoked salmon, kalamansi gel, crème fraiche	
HUÎTRE PRIK NAM PLA AIL DES OURS	32.
Oyster, chili and fish sauce dressing, wild garlic leave	
ASPERGES CECINA MIZUNA	28.
Braised asparagus, thin slices of angus Cecina, mizuna salad	
FOIE DE LOTTE ANKIMO CEDRAT	18.
Monkfish liver terrine poached with saké and citron	
KARA-AGE CAILLE SHICHIMI MAYO	22.
Fried quail morsels, seven spices mayo	
CREVETTES TEMPURA WASABI	32.
Deep fried prawn tempura coated with a wasabi cream	
TATAKI BOEUF NACRÉ SAKÉ	26.
Pan seared salt cured beef marinated with saké	
POIREAU NORI DAIKON 	22.
Parboiled leeks wrap with seaweed, daikon pickles	
CAVIAR OSCIÈTRE 30G 50G	95. / 145.
BLINIS GARNITURE	
Oscietra caviar served with blinis and garnish	

PLAT PRINCIPAL / MAIN COURSES

Une garniture au choix pour accompagner votre plat
Choice of garnish to accompany your meal

TARTARE DE BOEUF SÉSAME GINGEMBRE Raw beef tartare seasoned with sesame oil and ginger	32.
GAMBAS UDON UMESHU Udon noodles stir fried with gambas and creamy spicy bisque	35.
SOBA SAKÉ CAVIAR Buckwheat noodle coated with a creamy saké sauce and baeri caviar	45.
BLACK COD MISO SAIKYO SAKURA The famous Black cod marinated with miso and yuzu sauce	49.
SAUMON TERIYAKI FUMÉ Salmon filet marinated with teriyaki sauce, smoky cedar wood	32.
BAVETTE ANGUS CRYING TIGER SUNOMOMO Grilled Angus skirt steak, chilli and roasted rice sauce, cucumber salad	38.
BURGER BOEUF "HÉRITAGE" CHEDDAR KIMCHI "Heritage" beef burger, soft buns, cheddar cheese and kimchi mayo	34.
RIS DE VEAU KATSU TOM KHA GAI Sweetbread coated with panko, coconuts, and chili cream	42.
YAKITORI VOLAILLE CÉBETTES Chicken thigh and spring onion skewer	32.
RAMEN SHITAKÉ OEUF CONFIT SOJA  Ramen noodles soup, egg cooked in soja sauce	28.

GARNITURES / GARNISH

SALADE MIZUNA VINAIGRETTE MISO Mizuna salad, miso dressing	7.
RIZ VAPEUR ALGUE A-NORI Steamed Japanese rice, a-nori seaweed	8.
POMMES ALLUMETTES SHICHIMI French fries seasoned with Japanese five spices	7.
BROCOLI PONZU AMANDE Steamed broccoli, ponzu dressing, roasted almond	8.
PURÉE DE POMMES DE TERRE Mashed potatoes	8.
ASPERGES AIL DES OURS Asparagus and wild garlic	10.

Viande bovine d'origine française et irlandaise, volaille d'origine française. Nous tenons à votre disposition les documents pouvant attester de la traçabilité de nos viandes. Produits allergènes, consultez l'information disponible à l'accueil. L'abus d'alcool est dangereux pour la santé, à consommer avec modération. Prix nets en Euros, taxe et service compris. Nous n'acceptons pas les chèques de banque.
Beef: French and Irish origin, poultry: French origin. For all documentation certifying our meat's traceability and allergen details, please check the information at reception. Alcohol abuse is dangerous for health, consume with moderation. Allergens: check the information available at the reception desk. Net prices in Euros. Taxes and Service included. We do not accept cheques.

LES DESSERTS

PAVLOVA | FRUITS EXOTIQUES | CITRON VERT 14.
Pavlova, light mousseline cream, exotic fruit, lime

CRÈME BRÛLÉE | SÉSAME NOIR | MADELEINE 12.
Black sesame crème brulée, madeleine cake

FONDANT | CHOCOLAT | TONKA 14.
Creamy "grand cru" dark chocolate and tonka beans

RIZ AU LAIT | PAMPLEMOUSSE | ARACHIDES 12.
Rice pudding, preserved grapefruit, caramelised peanuts

BLANC MANGER | COCO | ANANAS 12.
Coconut cream jelly, pineapple

MOCHI 12.
Three pieces of Mochi



Mochi glacé

Le mochi glacé est un dessert rond réalisé à base de pâte de riz (souvent colorée et parfumée) avec une crème glacée au cœur.
Frozen mochi is a round dessert made from rice dough (often colored and flavored) with ice cream in the middle.

SÉLECTION DE COCKTAILS & SAKÉ

COCKTAILS

CHO MILK PUNCH 23.
Bombay Sapphire gin, plum, mezcal, épices, agrumes, yuzu, kiwi, thé butterfly pea

SOLEIL LEVANT 19.
Orange, annis, cannelle, Baccardi spiced, Cointreau noir

MISO OLD FASHIONED 19.
Woodford Reserve bourbon, Hennessy VSOP, miso, umami, orange



Saké

Boisson typiquement japonaise, le saké est servi tout au long du repas.
Typical Japanese drink, saké is served throughout the meal.

SAKÉ

Takeno 2020 Kamen Kurabu 75.
Edition limitée - L'Attaque des Titans
Beyond The wall - Levi 144.
Beyond The wall - Eren 144.

Pétillant Awayuki sparkling 30cl 25.

DES ALLERGIES ? SCANNEZ-MOI
ANY ALLERGIES ? SCAN ME

