

Aperitifs / Bites

Cold

Brittany oyster, <i>Ponzu marinade</i>	\$ 58/unit
Lentils humus dip, <i>Salmon roe mimosas</i>	\$ 88
Octopus & potato salad, <i>Mustard vinaigrette</i>	\$ 128
Seafood bruschetta, <i>Tuna, Crab, Salmon</i>	\$ 148
Marinated saba, <i>Sesame dressing</i>	\$ 98
Fatty tuna & squab roll, <i>Piquillos & tomatoes</i>	\$ 168
Foie gras crème brûlée, <i>Poppy seed</i>	\$ 98
Cold cuts selection	\$ 188

Hot

Mini sausage rolls	\$ 78
Pig's trotter dip, <i>Crispy toast</i>	\$ 108
Quail eggs buns, <i>Iberico ham</i>	\$ 98
Mini veal burgers, <i>Mushroom purée</i>	\$ 168
Artichoke macaroni, <i>Mornay sauce</i>	\$ 168
Us beef teriyaki, <i>Sesame seed</i>	\$ 128
Melted tartine of mushrooms and <i>Morbier cheese</i>	\$ 148

A bit of everything

\$ 298

Sausage roll, Foie gras crème brûlée, Cheeses, Cold cuts, Salsa, Humus

All prices are subject to a 10% service charge.
Some dishes may contain nuts, wheat or garlic trace

A la Carte

Starters

Brittany oyster, <i>Ponzu marinade</i>	\$ 58/unit
Mushroom & prawn <i>pancake</i> , <i>Bisque sauce</i>	\$ 180
Spicy crab & tomato salad, <i>lobster</i> , <i>Frisée</i>	\$ 218
Fish market ceviche, <i>Octopus & guacamole</i>	\$ 168
Beef tartar, <i>Sushi rice</i> , <i>Avocado & toast</i>	\$ 248
Foie gras terrine, <i>Green asparagus</i> , <i>Chicken jus</i>	\$ 218
Pork terrine “à l’ancienne”, <i>Gherkins & brioche toast</i>	\$ 168
Artichokes, Potatoes & foie gras, <i>Truffled vinaigrette</i>	\$ 208
63°egg, <i>Sautéed mushrooms</i> , <i>crab meat & bellota ham</i>	\$ 198
Mussels <i>Marinières</i>	\$ 168 / \$ 228
Pig’s trotter & oyster toast, <i>Green salad</i>	\$ 228
Mushroom soup, <i>Beaufort cheese</i>	\$ 138
Black boudin ravioli, <i>Apple & Cress</i>	\$ 158

Mains

Cooked bellota ham & cheese penne, <i>Parsley</i>	\$ 198
Lobster macaroni & cheese, <i>Yuzu sauce</i>	\$ 308
Scottish salmon, “ <i>Teriyaki</i> ” <i>Spicy greens</i>	\$ 268
Crispy sole, <i>Crab meat</i> , <i>Baby spinach</i> , <i>Smoked eel</i>	\$ 368
John dory, <i>King crab</i> , <i>Spring vegetables</i>	\$ 328
Half spring chicken, <i>BBQ sauce</i> , <i>Potatoes</i> , <i>Bacon</i>	\$ 268
Roasted young French pork, <i>Green peas & chorizo</i>	\$ 338
French pigeon, <i>Shiitake</i> , <i>Piquillos</i> , <i>Carrots</i> , <i>Mustard seeds</i>	\$ 228 / \$ 398
Milk fed veal cheek, <i>Saffron risotto</i> , <i>Marsala wine sauce</i>	\$ 298
Quail & foie gras pie, <i>Lentil sauce</i>	\$ 428
Char grilled 40 days aged; grass fed US beef Rib Eye <i>With romaine salad and potatoes</i>	\$ 398
<i>With artichoke macaroni</i>	\$ 438
Wagyu Beef A4 (supplement of)	\$ 280

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Vegetables/Starch/Side

Green salad, <i>House dressing or Japanese dressing</i>	\$ 68
Organic vegetables & <i>herbs salsa verde</i>	\$ 88
Roasted Grenailles potatoes & <i>black olives</i>	\$ 78
Garlic mashed potato	\$ 88
Artichoke macaroni & <i>mornay sauce</i>	\$ 128

Les fromages

Selection of 3 cheeses	\$ 198
Selection of 5 cheeses	\$ 278
Upper Cheese, selected by Jeremy	\$ 388
Comté 4 years	\$ 168

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Desserts

Upper Mojito	\$ 98
<i>Cucumber, Melon, Lemon Sorbet, Mint jelly</i>	
Pistachio barre	\$ 108
<i>Green apple sorbet, Candies, Pop corn</i>	
Mandarin salad	\$ 128
<i>Mascarpone cream, Mandarin segments, Tuile biscuit, Shizo</i>	
Vanilla crème brûlée	\$ 98
<i>Langue de chat</i>	
Upper choc	\$ 128
<i>Chocolate sorbet, Chocolate candies</i>	
Warm chocolate cake	\$ 128
<i>Hazelnut ice cream</i>	
On request our pastry chef can organize a Birthday cake	\$ 128/pers

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