

## VEGETARIAN DEGUSTATION menu

fruit tomato	served raw with basil, lemon verbena, amaranth manni 'per me figlio' extra virgin olive oil
kohlrabi	'cooked' in lime juice & manni olive oil with sheep sorrel & mini floret
delicatessen potatoes	slightly smoked & served as a salad with green olives salicornia, sour cream & warm dauphine potatoes on the side
globe artichoke	wood hedgehog mushroom, hazelnuts & black winter truffle dressing served like a winter salad & mushroom tea
cauliflower textures	ground hazelnuts & table side shaved black winter truffle <i>[including 3 grams, additional black winter truffle at 48 per gram]</i>
kabocha pumpkin	prepared as 'tortelli', some confit & as a purée with toasted pumpkin seeds parmesan reggiano emulsion & black winter truffles
french unpasteurized cheeses	matured by bernard antony
tasmanian cherries	marinated with timut pepper, cherry meringue sorbet of greek yoghurt & hibiscus granité
caramelized milk chocolate 'caramelatte'	play of textures with cacao sorbet, praline dust, caramelized almonds, salted caramel & kalamansi

9 courses at 2,068 per person

## appETIZERS

fruit tomato	served raw with basil, lemon verbena, amaranth manni 'per me figlio' extra virgin olive oil	348
kohlrabi	'cooked' in lime juice & manni olive oil with sheep sorrel & mini floret	328

## MIDDLE COURSES

globe artichoke	wood hedgehog mushroom, hazelnuts & black truffle dressing served like a winter salad, baked brioche & mushroom tea	598
delicatessen potatoes	slightly smoked & served as a salad with green olives salicornia, sour cream & warm dauphine potatoes on the side	368

## main COURSES

kabocha pumpkin	prepared as 'tortelli', some confit & as a purée with toasted pumpkin seeds & parmesan reggiano emulsion with table side shaved black winter truffle <i>(including 6 grams, additional black winter truffle at 48 per gram)</i>	628
puntalette	wild mushrooms & parmesan reggiano ,cooked like a risotto 'mantecato' with table side shaved black winter truffle <i>(including 6 grams, additional black winter truffle at 48 per gram)</i>	628

## Caviar

special reserve 'huso huso' beluga caviar petrossian paris	50 grams	13,888
shassetra imperial schrenki caviar petrossian paris	125 grams	4,348
imperial selection 'acipenser gueldenstaedtii' ossetra caviar petrossian paris	50 grams	5,088
special reserve 'transmontanus' alverta caviar petrossian paris	50 grams	3,308
oscietre gold caviar kaviari paris	30 grams	2,688
kristal schrenki caviar kaviari paris	50 grams	1,748

all caviars served on ice with russian garnish, sour cream, organic lemon,  
melba toast & buck wheat blinis ◦ ◦ ◦

## APPETIZERS

* wild buri	belly as a tartare, dorsal fillet sliced with celtus & heirloom turnips dashi of the head, s udachi citrus & bannou negi infused extra virgin olive oil	478
* kohlrabi	'cooked' in lime juice & manni olive oil aka uni & schrenki caviar	618
globe artichoke	wood hedgehog mushroom , hazelnuts & black truffle dressing, served like a winter salad, baked brioche & mushroom tea	598
*korean abalone	black pepper & vinegar seasoned tomato compote braised then crisped oxtail & its jus	698
duck foie gras	poached in mushroom tea with charred japanese shitake pickled enoki & black garlic	498

*\*guests in amber at the landmark mandarin oriental can be confident that all fish and seafood served on our menus is the result of sustainable and responsible fishing practices. our aim is to provide guests with the finest dining while protecting the future of our fish, our suppliers and our business*

## Main COURSES

### seaFOOD & LINE CAUGHT FISH\*

red amadai	crispy roasted on the scales with pointed cabbage seaweed purée in hairy crab & ginger broth	928
seabass	confit with cauliflower textures ground hazelnuts & table side shaved white alba truffles <i>[including 8 grams, additional black winter truffle at 48 per gram]</i>	1,228
blue lobster	tail with seacress tortelli & green tomatoes in plankton emulsion the claws & raw kohlrabi served as a salad	1,298

### Game, POULTRY & meat

**wild 'colvert' duck	breast roasted then brushed with lavender honey & fragrant spices clementine & 'potimarron' on the side a civet of its leg	1,028
miyazaki wagyu beef	strip loin; barbecued with dulse & red cabbage slaw horseradish & pepper berry emulsion	1,548
bresse poularde	breast poached then roasted, purple artichokes 'petits farcis' wood hedgehog mushroom, toasted hazelnuts, vin jaune & foie gras emulsion table side shaved black winter truffle <i>[ including 8 grams per person, additional black winter truffle at 48 per gram]</i>	2,988 <i>for 2 persons</i>

*\*guests in amber at the landmark mandarin oriental can be confident that all fish and seafood served on our menus is the result of sustainable and responsible fishing practices. our aim is to provide guests with the finest dining while protecting the future of our fish, our suppliers and our business*

*\*\* all our game is hunted in the wild in france,  
please be aware that due to this all wild game dishes may contain shot pellets and small bones*