

**STARTERS:**

Beef tartar, grill onions, ice cream mustard (EGP 170)  
Escalope foie gras, candied rhubarb, green onions, speculoos (EGP 360)  
Mussels “marinière”, cucumber gazpacho (EGP 170)  
Perfect eggs, beef bacon, onion emulsion (EGP 100)  
Seafood scallops (EGP 340)

**FISHS:**

Bonito fillet, ponzu, crunchy salads (EGP 270)  
Gravlax seabass (EGP 250)  
Red tuna wasabi (EGP 290)  
Shrimps, spicy carrots (EGP 300)  
Blue fish, celeriac and beetroots (EGP 250)

**MEATS:**

Beef Angus rib eye for 2 guests – 700 grams (EGP 1100)  
Chicken wasabi (EGP 250)  
Duck breast, “Polenta”, foie gras emulsion (EGP 520)  
Pigeon (EGP 260)  
Wagyu tenderloin, vegetables garden (EGP 730)

**DESSERTS:**

Cherry, white chocolate miso (EGP 90)  
Kube chocolate coffee and sesame (EGP 110)  
Peach millefeuille (EGP 110)  
Red fruits garden (EGP 85)  
Tropical fruits (EGP 95)  
Crispy baladi bread goat cheese (EGP 70)

TRAVEL with LAURENT PEUGEOT (EGP 580)

Chef Laurent Peugeot and Chef Jordan Prot will twist you with a 4 dishes Set Menu

Perfect eggs, beef bacon, onion emulsion

Blue fish, celeriac beetroots

Chicken wasabi

Cherry and chocolate miso

TAPAS:

Gazpacho tomato (EGP 50)

French spicy tartine (EGP 75)

Maki lovers (EGP 75)

Red tuna tataki (EGP 105)

Spring roll (EGP 95)

Yakitori chicken (EGP 70)

Beef tartar (EGP 115)

Mini burger (EGP 100)

Tempura vegetables (EGP 60)

Milk chocolate coffee (EGP 70)

Tropical fruits (EGP 70)

Red fruits garden (EGP 65)

FOODIES from FRANCE to JAPAN (EGP 950)

Discover Chef Laurent Peugeot universe and passion with a 6 dishes Set Menu

You will be served a "surprise" menu starting on an astonishing touch and finishing on a light dessert...with a hint of fish, seafood and meat in between.