STARTERS
Entrées

Smoked Salmon, Buckwheat Blinis & Side Orders *SAUMON FUMÉ, BLINIS & SES CONDIMENTS* 57

Tuna Ōtoro, Citrus-Infused Oil *ŌTORO DE THON, HUILE PARFUMÉE AUX AGRUMES* 75

Homemade Duck Foie Gras, Mango & Amaretto Chutney *FOIE GRAS DE CANARD, CHUTNEY MANGUE AMARETTO* 59

Burrata With Basil & Pistachio Pesto / Black Truffle / Caviar *BURRATA PESTO BASILIC & PISTACHE / TRUFFE NOIRE / CAVIAR* ..... 49 / 85 / 110

Flame-Seared Hamachi Crudo *CRUDO DE HAMACHI FLAMBÉ* 60

Wahoo Fish Carpaccio with Kaffir Lime *CARPACCIO DE WAHOO AU COMBAVA* 49

King Crab Leg, Salad & Caviar *PATTE DE KING CRABE, SALADE & CAVIAR* 125

Parmesan Spinach Salad / Truffle *SALADE D'ÉPINARDS PARMESAN / TRUFFE* ..... 39 / 65

Golden Caviar Potato, Isigny Sour Cream *POMME DE TERRE DORÉE, CRÈME D'ISIGNY & CAVIAR* 129

Tuna Tartare With Caviar *TARTARE DE THON AU CAVIAR* 149

APPETIZERS TO SHARE
A partager

Homemade Focaccia, Bressaola, Truffle Cream & Caviar *FOCACCIA MAISON, BRESSAOLA, CRÈME DE TRUFFE & CAVIAR* 120

Iberian Cured Meat Platter *ASSIETTE DE CHARCUTERIE IBÉRIQUE* 95

Chicken Nuggets With Caviar & Sour Cream *NUGGETS DE POULET AU CAVIAR & CRÈME D'ISIGNY* 150

Hash Brown With Smoked Salmon Heart & Caviar *HASH BROWN COEUR DE SAUMON FUMÉ & CAVIAR* ..... 32 /pcs

LE TI'S GREATEST HITS
Les incontournables du Ti

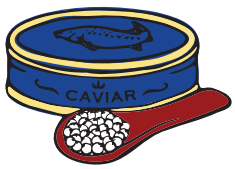
A generous selection of the Chef's finest starters, pastas, main courses and desserts, served to share
UNE GÉNÉREUSE SÉLECTION DES MEILLEURES ENTRÉES, PÂTES, PLATS ET DESSERTS DU CHEF

495€ PER PERSON / *PAR PERSONNE*
MINIMUM 4 GUESTS / *MINIMUM 4 PERSONNES*

CAVIAR
Caviar

CASPARIAN CAVIAR

GOLDEN IMPERIAL		BELUGA	
50gr	420	50gr	1300
125gr	1050	125gr	3250
250gr	2100	250gr	6500



PRIX NETS EN EUROS - SHOW & SERVICE INCLUS - NET PRICES IN EUROS - SHOW & SERVICE INCLUDED

MAIN COURSES
Plats

FROM THE LAND *Viandes*

Beef Filet Mignon, Béarnaise Sauce *FILET DE BŒUF, SAUCE BÉARNAISE* 85

"Rossini Style" Black Angus Beef Fillet with Black Truffle *TOURNEDOS DE BŒUF BLACK ANGUS ROSSINI & TRUFFE NOIRE* ... 105
EXTRA LOBSTER & CAVIAR ..... +70

Chicken with Morel Mushrooms, Yellow Wine Sauce *VOLAILLE AUX MORILLES, SAUCE VIN JAUNE* 68

Smoked, Slow-Cooked & Glazed Beef Brisket *BRISKET DE BOEUF FUMÉ, CONFIT & LAQUÉ* 85

FROM THE SEA *Poissons*

Confit Canadian Lobster, Satay Sauce *HOMARD CONFIT, SAUCE SATÉ* 95

Ora King Grilled Salmon, White Butter Sauce & Caviar *SAUMON GRILLÉ ORA KING, SAUCE BEURRE BLANC CAVIAR* ... 85

Confit Black Cod, Passion Fruit, Coconut & Sweet Potato *CABILLAUD CONFIT, PASSION, COCO & PATATE DOUCE* 69

TO SHARE
A partager

FROM THE LAND *Viandes*

Black Angus Tomahawk *TOMAHAWK BLACK ANGUS* ..... 70 / 100gr

Wagyu Tomahawk *TOMAHAWK WAGYU* ..... 85 / 100gr

Wagyu Skirt *BAVETTE WAGYU* ..... 70 / 100gr

Veal Chop Truffle & Morels *CÔTE DE VEAU, TRUFFE & MORILLES* ... 325

EXTRA ROSSINI ..... +150

FROM THE SEA *Poissons*

Grilled King Crab *KING CRABE GRILLÉ* ..... 75 / 100gr

Turbot Fish Fillet *FILET DE TURBOT* ..... 42 / 100gr

Sea Bass, Lemon & Rosemary *BAR GRILLÉ,CITRON & ROMARIN* .. 33 / 100gr

Grilled Lobster *LANGOUSTE GRILLÉE* ..... 42 / 100gr

EXTRA WHITE BUTTER SAUCE WITH CAVIAR ..... +165

JAPANESE WAGYU PREMIUM CUTS
Découpe Japonaise d'Exception

A5 KAGOSHIMA BEEF 180 / 100gr

Filet Mignon *FILET DE BOEUF* New York Strip *FAUX-FILET* Inside Round *TENDE DE TRANCHE*

PASTA
Pates

Black Truffle Linguine *LINGUINE TRUFFE NOIRE* 110

Lobster "Mac & Cheese" Style with Lobster Sauce & Caviar *MACARONI CROUSTILLANTS AU HOMARD, SAUCE HOMARDINE & CAVIAR* 149

Penne With Tomato Sauce & Fresh basil *PENNE SAUCE TOMATE DU JARDIN & BASILIC FRAIS* 55

Linguine With Champagne Sauce & Golden Imperial Caviar *LINGUINE SAUCE CHAMPAGNE & CAVIAR GOLDEN IMPÉRIAL* 145

SIDES
Garnitures

Truffle Potato Millefeuille *MILLEFEUILLE DE POMMES DE TERRE À LA TRUFFE* 45

French Fries / Parmesan Truffle *FRITES / PARMESAN TRUFFE* ..... 25 / 40

Old-Fashioned Mashed Potatoes / Truffle *PURÉE DE POMMES DE TERRE Á L'ANCIENNE / À LA TRUFFE* ... 25 / 40

Vegetables Medley *DÉCLINAISON DE LÉGUMES* 25

EXTRA CAVIAR ..... +15 / gr *EXTRA BLACK TRUFFLE* ..... +25 / gr

PRIX NETS EN EUROS - SHOW & SERVICE INCLUS - NET PRICES IN EUROS - SHOW & SERVICE INCLUDED

ALLERGENS & MEAT ORIGINS