



FESTIVE MENU  
**TOUJOURS**  
JOYFUL & CURIOUS



## APERITIF

### ROSEMARY BREAD 10

ARTICHOKE - ROSEMARY - ALMOND - OLIVE OIL

### MARINATED OLIVES 7

### ROCK OYSTERS 30

6 PCS - IRISH OYSTERS - MIGNONETTE - LAOTIAN SAUCE

### ASIAN OYSTERS 35

4 PCS - BLACK BEAN SAUCE - RED PEPPER - SCALLION

## SUSHI & NIGIRI SETS

### ULTIMATE LUXURY SHARING PLATTER MIN 2 PERS 60 P.P.

SASHIMI MIX 3 DIFFERENT KIND OF FISH -  
SPICY TUNA - SPICY VEGA - SURF & TURF -  
SEARED SALMON - TUNA TARTARE -  
CHEF'S CHOICE NIGIRI - 3 PCS. SPECIAL OYSTER  
- CEVICHE - TACO SPECIAL

### LUXURY SHARING PLATTER MIN 2 PERS 40 P.P.

SPICY TUNA - SPICY VEGA - SURF & TURF -  
SEARED SALMON - TUNA TARTARE - CHEF'S  
CHOICE NIGIRI - 2 PCS. SPECIAL OYSTER -  
CEVICHE - TACO SPECIAL

### SASHIMI MIX 45

SALMON - TUNA - KINGFISH - SEA BREAM

### DELUXE SUSHI ROLL SET 90 37 PCS

FUTOMAKI SOFT SHELL CRAB - SPICY TUNA -  
PINK PANTHER - SURF & TURF -  
SEARED SALMON

### SUSHI ROLL SET 45 16 PCS

SPICY TUNA - SPICY VEGA - SURF & TURF -  
SEARED SALMON

### NIGIRI SET 65 10 PCS

TENDERLOIN - SALMON IKURA -  
TUNA PUFFED RICE - SEA BREAM LIME ZEST -  
KINGFISH YUZU

### NIGIRI DUO 42

4 NIGIRI TUNA - 4 NIGIRI SALMON

## STARTER

### CARPACCIO WAGYU BEEF 20

AUSTRALIAN WAGYU STONE AXE - SHALLOT -  
OLIVE OIL - PARMESAN

### BURRATA (V) 20

TOMATO - BASIL - SPINACH - LAVAS

### VITELLO TONATO 20

ROASTED VEAL - CAPERS - TUNA MAYONNAISE



# TOUJOURS

JOYFUL & CURIOUS

## SHARED STARTERS

### SIGNATURE PLATTER MIN 2 PERS 40 P.P.

BEEF TATAKI  
PONZU BUTTER - CAULIFLOWER - WASABI -  
CRUNCH

CRISPY PEKING DUCK PANCAKES  
CRISPY FRIED DUCK - HOISIN - PANCAKES - LEEK

SALMON LIME TACO 2 PCS  
SALMON - LIME - AVOCADO - JALAPEÑOS

POPCORN CHICKEN  
SOY - SESAME - SPRING ONION

EDAMAME

### PESCATARIAN PLATTER MIN 2 PERS 40 P.P.

SALMON TATAKI  
PONZU BUTTER - CAULIFLOWER - WASABI -  
CRUNCH

### TUNA PIZZA

TUNA CARPACCIO - PAPPADUM -  
WASABI MAYONNAISE - WAKAME

LOBSTER TACO 2 PCS  
LOBSTER - LIME - AVOCADO - JALAPEÑOS

FRIED EBİ 4 PCS

EDAMAME

FRIED TEMPURA ZUCCHINI

## SHARED MAIN

### BUTCHERS SPECIAL CUTS (TO SHARE +/- 2 pers)

### CÔTE DE BOEUF 120

SCOTCH PGI - 800 GR - BONE IN RIB EYE

### PORTERHOUSE 130

WEIDERUND - 1 KG - Tournedos/Sirloin

### NEW YORK SHELL STEAK 130

USA - 700 GR - BONE IN SIRLOIN



## STARTER

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AUSTRALIAN WAGYU STONE AXE - SHALLOT -  
OLIVE OIL - PARMESAN

### BURRATA (V) 20

TOMATO - BASIL - SPINACH - LAVAS

### VITELLO TONATO 20

ROASTED VEAL - CAPERS - TUNA MAYONNAISE

## MAIN

### BURGER & FRIES 25

SMOKED CHEDDAR - TOMATO RELISH - BLACK  
GARLIC MAYONNAISE - BACON - PICKLE - FRIES

### TENDERLOIN 45

TENDERLOIN - RED WINE - CARAMELIZED SHAL-  
LOT - KING OYSTER MUSHROOM

### TOURNEDOS ROYALE 75

TOURNEDOS - FOIE GRAS - TRUFFLE - RED  
WINE - CARAMELIZED SHALLOT - KING OYSTER  
MUSHROOM

### ENTRECOTE 45

SCOTCH PGI 250 GR - AJI VERDE

### TUNA STEAK 40

MISO EGGPLANT - SESAME - NOODLES - CARROT  
& LIME

### ZEETONG / SOLE MEUNIERE 65

500/600 GR - BEURRE NOISETTE - PARSLEY

### TRUFFLE RISOTTO (V) 32

MUSHROOM - MASCARPONE - PARMESAN CRISP

## SUPPLEMENTS

FOIE GRAS 10

FRESH TRUFFLE 25

## SIDE

TRUFFLE PARMESAN FRIES 10

FRITES 6.5

MIXED SALAD 10

ALLERGY INFORMATION:  
ALL OUR DISHES MAY CONTAIN CERTAIN  
ALLERGENS. PLEASE CONTACT YOUR  
WAITRESS OR WAITER FOR EXTRA  
INFORMATION.

