

ROOF

ON THE MENU

A menu with Japanese influences
conducive to sharing and conviviality.

MENU

80€ INCLUDING TAX PER PERSON
Cocktail dinner menu 12 pieces*

ENTRÉES & MAKI

Salmon maki – avocado, tenkasu, kizami wasabi
California tacos – crab, guacamole, cucumber, tobiko
Beef pastrami sando – toasted brioche, beef pastrami, scamorza cheese

TRIO DE GYOZAS

Angus beef & pak choi gyoza – soy and vinegar dip
Black cod & prawns gyoza, sweet miso – soy & vinegar dip
Vegetarian gyoza – vegetarian ponzu

PLATS

Mini grilled salmon skewers – spring onion & chili ginger sauce
Mini grilled angus beef skewers – shishito peppers & sweet and spicy soy
Mini grilled sweet potato skewers – okonomiyaki style & tonkatsu sauce

DESSERTS

Seasonal cheesecake Benoit Castel
Assortment of macarons coated in chocolate: Mogador & Infiniment Chocolat

* As the Chef works with local and seasonal products, our menus change with the seasons and may be subject to modifications.

