



QUNU

TABLES OF TERRIOR

chapter 1: qunu x le duc

Le Duc

AMUSE BOUCHE

crab pani puri, caviar | provençal botarga, toast

NV Laurent-Perrier 'La Cuveé' Brut

STARTER

SEABASS | RAW

seabass carpaccio, garlic toast

LANGOUSTINE | RAW

kizami wasabi **GF/DF**

SCALLOPS | COOKED

dried lemon brown butter **GF**

TORCHED FISH | COOKED

langoustine broth, yuzu kosho **GF**

2025 Château d'Esclans 'Whispering Angel' Rosé

or

2022 Pascal Jolivet 'Sancerre Sauvage Blanc'

MIDDLE

LINEFISH

vodka butter **GF**

SALMON

salt cured, vodka green apple mayonnaise **GF**

2023 Jérôme Bretaudeau Muscadet Théia

PALATE CLEANSER

passion fruit and mango sorbet

MAIN

LOBSTER

orange juice, crispy onion, black rice **GF**

SOLE MEUNIERE

fennel gratin, potato gratin

2022 Domaine Faiveley Mercurey Vieilles Vignes

or

2020 Antoine Sanzay Les Poyeux Saumur

DESSERT

MILLE FEUILLE

vanilla cream

BABA AU RHUM

chamarel mauritius rum, chantilly cream

NV Laurent-Perrier 'Harmony' Demi-Sec

or

Tesseron Lot N° 90

FRIANDISE

a sweet treat to round-off your culinary journey

4 COURSE R3600 | WITH WINE PAIRING

A discretionary gratuity of 12.5% will be added to your final bill

GF-GLUTEN FREE DF-DAIRY FREE N-NUTS

V-VEGETARIAN VE-VEGAN