





# 氷 KOORI

Dinner 7.30pm-10.30pm

## SUSHI

	1 SUSHI	2 SASHIMI
<b>Salmon</b>	9	11
<b>Prawn</b>	9	11
<b>Lobster</b>	15	18
<b>Yellowtail</b>	9	11
<b>Mackerel</b>	9	11
<b>Tuna</b>	9	11
<b>Scallop</b>	12	15
<b>Eel</b>	9	11
<b>Tamagoyaki</b>	9	11
<b>Sea bream</b>	9	11
<b>Cuttlefish</b>	9	11

## KOORI PLATTERS

<b>Sashikoori - 8 sashimi (16 items)</b>	69
<b>Sushikoori - 8 sushi (8 items)</b>	66
<b>Calikoori - 5 California rolls (30 items)</b>	90
<b>Koori Family - sushi, sashimi, California rolls (54 items)</b>	220

## KOORI ROLLS 6 ITEMS

<b>Eel dragon</b> 	16
Cucumber, spicy sauce wrapped in avocado	
<b>Salmon aburi</b>	16
Cucumber, avocado, cream cheese, wrapped in flambéed salmon	
<b>Crab tempura</b>	19
King crab in tempura batter, watermelon, tobiko	
<b>Veget'all</b> 	15
Roast watermelon, mango, coriander, mint, panko	
<b>Futomaki (4 items)</b>	25
Wagyu beef, asparagus, marinated shitake	
<b>California roll</b>	19
Tuna avocado / Prawn avocado / Cooked tuna / Salmon avocado / Spicy tuna / Prawn Black tiger, avocado tempura, salmon roe / King crab, avocado, truffle	
<b>Maki (6 items)</b>	15
Salmon / Salmon avocado / Tuna / Tuna avocado / Prawn / Cucumber / Cucumber cheese / Avocado / Avocado cheese / Mango	
<b>Temaki (1 item)</b>	18
Salmon avocado / Tuna avocado / Prawn avocado / Avocado, cucumber, shiso leaf	
<b>Spring rolls</b>	19
Salmon / Salmon avocado / Thai vegetables / Prawn mango / Tuna avocado / Spicy tuna	

# LE COMPTOIR

## DE L'APOGÉE

### TO START TREAT YOURSELF AND OTHERS

#### **Veal**

vitello tonnato, capers, parmesan 55

#### **Tuna**

ceviche, black seaweed, guacamole, mango,  
wasabi, pomegranate 65

#### **Artichoke**

green beans, feta, anchovies 40

#### **Bone marrow**

truffle, pine nuts, tarragon shallot, mushrooms 68

#### **Balik salmon**

blinis, horseradish, beetroots 68

#### **Sea bream**

tiradito, guindillas, grapefruit 58

#### **Oysters**

Gillardeau (6 oysters) 50

#### **Truffle**

30 min cooking time  
Truffle turnover (30g) 135

### SIGNATURE DISHES

#### **Vegetable**

minestrone 35

#### **Butternut squash**

velouté, pear, seeds 40

#### **Creamy**

black truffle tagliatelle 84

#### **Baked eggs**

in a soup tureen, root vegetables 54

#### **Nice-style**

lasagne, tomato, basil 55

#### **Crozet risotto**

ham, celery, truffle 85

#### **Tapioca risotto**

winter vegetables 58

#### **Leeks**

berries and seeds, truffle vinaigrette 44

#### **Stuffed cabbage**

cabbage medley, carrot, chestnut 45

#### **Sweet potato**

Gnocchi, Swiss chard, radish, coconut emulsion 49

### CAVIAR

Petrossian "Daurenki Royal"

30g 150

Maison Prunier

30g 120 50g 200

Classic garnish and blinis

# LE COMPTOIR

## DE L'APOGÉE

### SAIL THE HIGH SEAS

#### Cod

coco de paimpol haricot beans, roasted tomatoes, pak choi,  
shitake stock 72

#### Trout

salsify, sorrel 69

#### Monkfish

barley, artichoke, chestnut 75

#### Obsibule prawn

espetada-style, pineapple, plantain 80

#### Sole\*

meunière or roasted (for 2) 225

#### Breton\* lobster

roasted, oven-baked in orange zabaglione  
(for 2) 270

#### Sea bass\*

roasted or salt-crusted, spring onions, cherry tomatoes  
(for 2) 250

### REGIONAL CLASSICS

#### Pork ribs

barbecue sauce, trapper's seasoning 72

#### Chicken

tajine, preserved lemon, fluffy semolina 68

#### Lamb

rack in a herb crust 79

#### Châteaubriand

Simmenthal 95

#### Beef

tartare 65

#### Veal steak\*

caramelised in mountain honey 235

#### Black Angus tomahawk steak\*

(for 2) 255

### SIDES

15

Aubergine caponata

Roasted vegetables

Green beans, shallot, rosemary

Sweet peppers, courgette, olive oil





Plain mousseline potatoes or with preserved lemon and black olives

Baby potatoes

Classic or parmesan French fries

Truffled mashed potatoes 30

French fries with grated truffle 30

 Gluten free  Local product  Vegetarian  Vegan

(\* your choice of 2 sides excluding truffle)

Please inform us of any allergies - VAT and service included - Prices in Euros.

French meat except for Simmenthal which comes from Germany and Black Angus from America.

# LE COMPTOIR

## DE L'APOGÉE

### DESSERTS

### SWEET TREATS

30

#### **Araguani 72% chocolate soufflé**

liquorice, pine ice cream

#### **Rum baba**

tiramisu-style, coffee sorbet

#### **Tarte Tatin**

vanilla cream, caramelised apples, vanilla ice cream

#### **Mont Blanc**

chestnut cream, blackcurrant, vanilla chantilly, crispy meringue

#### **Our very own ice creams and sorbets**

(Vanilla, chocolate, red berries, coconut, tropical)

#### **Berry platter**

#### **Fresh fruit platter**

### SHARING

60

#### **Cannolo**

ricotta, candied citrus, pistachio crunch, lemon sorbet

#### **Finger**

chocolate ganache, tonka, peanuts, vanilla ice cream

### CHEESE

Mature Savoie  
cheese platter 40



