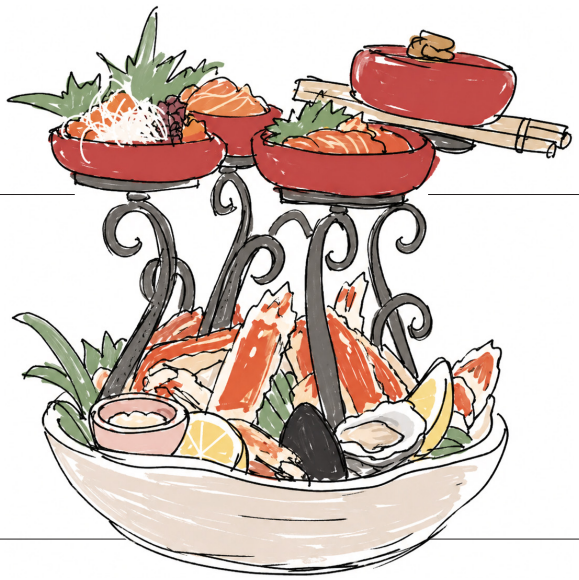
ACT ONE



PLATEAU DE FRUITS DE MER / SHELLFISH PLATEAU

King Crab, Homard, Huîtres, Crevettes,
Tartare de Thon, Tartare de Sériole, Sauce Cocktail,
Aïoli & Mayonnaise à la truffe (mélange de champignon & de truffe*)

290

ENTRÉES FROIDES / COLD STARTERS

TARTARE DE BŒUF AU JAUNE D'ŒUF - 32
Hand-Cut Prime Beef, Topped with Egg Yolk.

CAVIAR & AVOCAT - 95
Avocado Caviar & Cream

BEEF CARPACCIO - 27
Thinly slice of beef truffle dressing

MIX GREEN GODDESS SALAD - 24
Green leaves with avocado dressing

SALADE CÉSAR AU POULET - 29
Chicken, Baby Gem lettuce, parmesan, caesar dressing

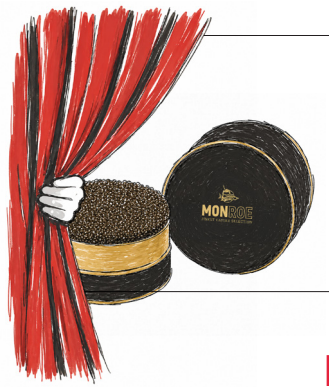
TACOS CROUSTILLANTS AU CRABE - 32
Tacos filled with crab

GILLARDEAU OYSTER 6PCS - 27
Huitres 6pcs

CARPACCIO DE LOUP - 26
Seabass with Citrus dressing

TUNA TOSTADAS - 28
Crispy Tuna Bite 3pcs

TATAKI DE SAUMON - 22
Seared salmon slices with ginger ponzu



CAVIAR Curtain Up

OSSETRA ROYAL SELECTION	BELUGA GRAND CRU	BELUGA ROYAL RESERVE
100g : 620	100g : 1 600	100g : 3 400
250g : 1 550	250g : 4 000	250g : 8 000

ENTRÉES CHAUDES / HOT STARTERS

POLPETTE DE TSUKUNE GRILLÉE
Japanese-Italian Chicken Meatballs - 22

CALAMARS FRITS
Crispy Fried Calamari With Chilli & Lime - 27

NUGGETS DE POULET AU CAVIAR**
Chicken Bites Topped With Premium Caviar - 46

CROUSTILLANT DE GAMBAS
Crispy Prawns With A Twist - 21

CROQUETTE DE JAMBON
Ham Croquettes With Creamy Center - 17

PIMIENTOS DE PADRÓN
Blistered Peppers With Sea Salt And Aïoli - 10

BROCHETTE DE POULET MARINÉ
Chicken Skewer With Lemon, Garlic & Olive Oil - 18

WAGYU KATSU SANDO SANDWICH
Wagyu Beef Breaded Bites - 54

TACOS D'AGNEAU ÉPICÉS
Tacos Spicy Lamb 2pcs - 37

BAO BUN & CROQUETTE DE POISSON
Asian Steamed Bread With Fish Croquette - 18

MINI LOBSTER ROLL - 28

Prix net en euros, taxes et service compris. *Net price in euros, taxes and service included.*
Prix du spectacle de cabaret : 35 € par personne. *Cabaret show price: €35 per person.*
Les clients sont libres de se renseigner sur la traçabilité de toutes nos viandes. *Customers are free to enquire about the traceability of all our meat.*

By Chef Yiannis Kiorroglou

Une Allergie ? Scannez moi
Any Allergy? Scan Me

*Truffes d'été fraiches (tuber aestivum) / *Fresh summer truffles (tuber aestivum)*
** CAVIAR PRESTIGE - Esturgeon de Sibérie Acipenser Baerii

MAIN COURSES

CÔTÉ MER / SEASIDE

SOLE MEUNIÈRE 700G - 115
French-Style Sole With Lemon
Brown Butter

LOUP DE MER, SAUCE VIERGE - 43
Sea Bass Filet With Tomato
& Herb Vinaigrette

LINGUINE AU HOMARD - 75
Linguini Pasta With Lobster
In A Rich Bisque Sauce

GAMBAS GRILLÉES - 48
Charcoal-Grilled King Prawns
With Garlic Butter

CÔTÉ TERRE / LAND SIDE

USA - CREEK STONE FARM

ENTRECÔTE BLACK ANGUS PRIME - 85

FILET DE BŒUF BLACK ANGUS PRIME 300G - 68

CÔTE DE BŒUF BLACK ANGUS PRIME 1,5KG - 235

TOMAHAWK BLACK ANGUS 1,8KG - 410

USA - SNAKE RIVER FARM
FAUX-FILET WAGYU 400G - 105

AUSTRALIAN WAGYU
PICANHA (MIN 400G) - 26/100G

JAPANESE
ENTRECÔTE KAGOSHIMA (MIN 400G) - 95/100G

VIANDES À PARTAGER /SHARING STYLE MEAT

IDÉAL POUR 2/3 PERS

MEDUSA'S CRAZY BURGER - 42
Smash Burger With Chedar And Secret Sauce

«POULET ENTIER» À LA TRUFFE* 1,2KG - 85
Free-Range Chicken With Truffle*, Slow-Cooked
& Infused With Black Truffle Jus

«LA SPÉCIALITÉ» - 95
Wagyu Beef Milanaise

CARRÉ D'AGNEAU RÔTI AU FOUR - 115
Oven-Roasted Rack Of Lamb, Served
With Jus & Seasonal Vegetables

SHOW

The Famous Medusa Beef Box

AUSTRALIAN WAGYU TOMAHAWK
1400 - 2KG

SIDES

Frites / French fries - 12

Mac and cheese - 12

Broccolini - 12

Pleurotes - 12

SAUCES

Béarnaise - 6

Green Peppercorn - 6

Truffle Butter - 6
(truffle oil & truffle paste)

Chimichurri - 6

DANGEROUS LOVE
SPICY UP YOUR LIFE

Dangerous Sauce - 12

SUSHIS

SEABASS ROLL – 8 PCS - 24
Loup de mer, crevettes, avocat & mayonnaise épicée
Seabass, prawns, avocado & spicy mayonnaise

SPICY TUNA ROLL – 8 PCS - 24
Tartare de thon, concombre, mayonnaise épicée, sriracha & yukari
Tuna tartare, cucumber, spicy mayonnaise, sriracha & yukari

EBI ROLL – 8 PCS - 27
Tempura de crevette, avocat, rouleau pané, tobiko, ciboulette & mayonnaise soja
Prawn tempura, avocado, breaded roll, tobiko, chives & soy mayonnaise

VEGGIE ROLL – 5 PCS - 15
Carotte, avocat, concombre, shimeji sautés au yuzu et soja, sauce tonkatsu & purée de patate douce
Carrot, avocado, cucumber, shimeji sautéed with yuzu and soy, tonkatsu sauce & sweet potato purée

CALIFORNIA ROLL – 6 PCS - 28
Crabe royal mariné, avocat, concombre, ikura, zeste de citron vert, sésame & asperge
Marinated king crab, avocado, cucumber, ikura, lime zest, sesame & asparagus

WAGYU ROLL – 8 PCS - 38
Bœuf Wagyu, asperge, avocat, concombre, tempura de negi, caviar** & miso au beurre
Wagyu beef, asparagus, avocado, cucumber, negi tempura, caviar** & butter miso

SALMON ROLL– 8 PCS - 23
Saumon snacké, avocat, concombre, ciboulette & miso au miel
Seared salmon, avocado, cucumber, chives & honey miso

HAMACHI ROLL– 8 PCS - 20
Sériole, concombre, mayonnaise kosho & gel passion
Yellowtail, cucumber, kosho mayonnaise & passion fruit gel

FRIED SALMON ROLL – 5 PCS - 22
Saumon, truffe, carotte & feuille de shiso
Salmon, truffle, carrot & shiso leaf

Medusa

OMAKASE SHOW

SELECTION DU CHEF

60 pièces - 250
120 pièces - 500

NIGIRI

NIGIRI WAGYU 2 PCS - 18
Caviar & butter miso

NIGIRI SALMON 2 PCS - 16
Flamed salmon & mayonnaise

*Truffes d'été fraiches (tuber aestivum) / *Fresh summer truffles (tuber aestivum)* ** CAVIAR PRESTIGE - Esturgeon de Sibérie Acipenser Baerii

DESSERTS
THE GRAND FINALE

BIG CHOCO CAKE
GÂTEAU AU CHOCOLAT GÉANT

A bold take on the classic: rich, decadent, made for chocolate lovers

26 (pour 2 à 3 pers)

SALTED CARAMEL CHURROS
CHURROS, CARAMEL AU BEURRE SALÉ

Crispy churros served with warm salted caramel

16

FRUTTINI PLATER
PLATEAU DE FRUITS GIVRÉS

A vibrant selection of fresh and frosted seasonal and exotic fruits

65 (pour 2 pers) / **125** (pour 4 pers) / **240** (pour 6 pers)

ANANAS CONCEPT
ANANAS REVISITÉ

Pineapple reinvented: a tropical surprise with a twist

28 (pour 2 à 3 pers)

ANTIGONI'S COOKIE
COOKIE CHAUD AU CHOCOLAT

Warm chocolate cookie

21

SWEET SHARING
ASSORTIMENT DE BOUCHÉES SUCRÉES

An assortment of chilled sweet bites

14 / Pax

MEDUSA CELEBRATION
ASSORTIMENT DU CHEF

An assortment of chef

250