

Essential Menu

Mushroom Cappuccino

sweet potato / madeira reduction

choice of:

Madai

sashimi / cucumber / lemon verbena / ajoblanco

Etna Bianco, Tenute Nicosia, 'Contrada' 2023, Monte Gorna, Sicily, Italy

Foie Gras

medjool date / sea condiment / marco polo tea

Sparkling Rosé, Lieb Cellars, Estate 2021, North Fork, Long Island, New York

Langoustine

slightly cooked / stuffed zita / swarnadwipa / green curry

Riesling Kabinett, J.J. Prum, 'Bernkasteler Badstube' 2024, Mosel, Germany

Scallop

lightly smoked / gold ossetra caviar / champagne hazelnut

Grüner Veltliner Smaragd, Rudi Pichler 2024, Wachau, Austria

Wild Turbot

slowly cooked / caramelized mikado endive / black truffle

Chardonnay, Domaine des Carlines, 'Tremoulette' 2019, Côtes du Jura, France

choice of:

Squab

racan / roasted / orange condiment / farce à gratin / sauce diable

Santenay 1er Cru, Jacques Girardin, 'Clos Rousseau' 2019, Burgundy, France

Wagyu Beef Cap

brussels sprout coussin / hazelnut / juniper berries reduction

Rioja Reserva, López de Heredia, 'Viña Tondonia' 2012, Haro, Rioja, Spain

Red Kuri

citronelle / turmeric / kefir sorbet

choice of:

Le Café

mariposa cristal / tonka chai ice cream / opaline

Madiera, Henriques & Henriques, 10 Year Boal, Portugal

Le Vacherin

clementine marmalade / bergamot / orange blossom / makrut lime sorbet

Tokaji 5 Puttonyos, Royal Tokaji Company 2018, Tokaji, Hungary

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255 prix fixe

170 wine pairing | 245 reserve wine pairing | 75 non-alcoholic pairing



Welcome to Essential by Christophe

As a cuisinier for 35 years, my culinary journey was informed by gastronomic traditions. Now, my greatest joy lies in curating an experience that reflects my sensibility - stripping away the unnecessary, and allowing the purest flavors to radiate in each dish. Exquisite ingredients harmonized with vibrant sauces, meticulously prepared using classic French technique highlight my vision of dining, which we are honored to present to you. Through exemplary hospitality, allow us to guide you towards the refinement of cuisine.