

氷 KOORI

Dinner 19:30 – 22:30

SUSHI

1 sushi / 2 sashimis

Salmon 9 / 11

Prawn 9 / 11

Lobster 15 / 18

Amberjack 9 / 11

Baby Mackerel 9 / 11

Tuna 9 / 11

Scallop 12 / 15

Eel 9 / 11

Sea Bream 9 / 11

Ventresca Tuna 15 / 18

KOORI SELECTIONS

Sashikoori – 8 sashimis (16 pieces) 69

Sushikoori – 8 sushis (8 pieces) 66

Calikoori – 6 California rolls (24 pieces) 90

Koori Family – 8 sushis (48 pieces) 220

KOORI ROLLS

4 PIECES

Eel dragon

Cucumber, spicy sauce wrapped in avocado 16

Salmon aburi

Cucumber, avocado, Philadelphia wrapped in salmon, flambéed 16

Crab tempura

King crab tempura wrapped in watermelon 19

Oyster tempura

Oyster tempura wrapped in charred leek, borage flower 19

Veget'all

Beetroot, fennel, heirloom cauliflower, mint 15

Kitaiwo

Pineapple, coriander, octopus 16

Tofu

Tofu, beansprouts, celeriac and celery 15

California

Salmon avocado / spicy tuna / prawn
watermelon / chicken curry 19

Maki

Plum / salmon / mango / avocado / sweet potato 15

Temaki

Obsiblu prawn, mango, sesame 18

LE COMPTOIR

DE L'APOGÉE

START WITH A BANG

Focaccia

Basil tomatoes, black olive tapenade, olive oil (V) 38

Oysters

Gillardeau number 2 (6 oysters) 45

Chicken wings

Caramelised, coriander, carrot, gingerbread 44

Bagna-Cauda

Nice-style (V) (GF) 50

Black truffle tartine (V) 72

Pur Bellota 5J Cinco Jotas Iberian ham platter 86

Duck foie gras

Pressé, apples, hazelnut (GF) 64

Root vegetables

Buckwheat granola, baby leaves (V) (GF) 38

Octopus

Marbled, sweet potatoes, guacamole, tamarind (GF) 46

Carabineros

Provence-style (two prawns) (GF) 140

Ceviche

Sea bream, red onion, lemon, lime, mildly spiced yams (GF) 60

Tartare

Tuna, pomegranate, citrus (GF) 60

SIGNATURES

Minestrone

Vegetable (V) 34

Chicken consommé 36

Soup

Saffron rock fish 45

Egg

Parfait, pumpkin, heirloom cauliflower, French caviar (GF) 97

Spaghetti

Preserved lemon, clams 52

Penne

King prawns, cherry tomatoes, basil 62

Ravioli

Tomme de Savoie cheese, Grisons cured beef 49

CAVIAR

Petrossian 'Daurenki Royal'

30g 140

Maison Prunier

30g 110 50g 185

Classic garnish and blinis

(V) Vegetarian (GF) Gluten free

For special requests, please send your order to the maître d'hôtel 24 hours in advance

LE COMPTOIR

DE L'APOGÉE

SAIL THE HIGH SEAS

King prawns

Crispy, lemongrass, sweet potatoes, aubergine 71

Cod

In a banana leaf, Venere black rice, chayote, coconut milk, pineapple 65

Scallop

Preserved lemon, tomato, crispy / soft feta, fennel and honey 75

Sea Bass

Grilled over fennel wood (for 2 people) 240*

John Dory

Roasted tomatoes and roasted garlic (for 2 people) 175*

800g Breton lobster

(for 2 people) 265*

(* your choice of 2 sides excluding truffle)

MEAT YOUR MATCH

Veal belly

Lacquered, trapper spice mix, mushrooms, creamed and fondant parsnip 63

Lamb shank

Slow-cooked like a tagine 73*

Châteaubriand

Black Angus 120*

Tartare

Beef 65*

Mixed grill

Beef, lamb, duckling (for 2 people) 135*

Free-range chicken

Grandma's stew (for 2 people) 130*

Prime rib

Aubrac (for 2 people) 160*

(* your choice of 2 sides excluding truffle)

SIDE DISHES

15

Slow-cooked Niçois vegetables

French fries, classic or served with grated parmesan

French fries with truffle shavings
(30)

Mashed potatoes, nature or with lemon

Mashed potatoes with black truffle
(30)

Sweet potatoes

Roasted sweetcorn

 Gluten free

Please tell us if you suffer from any allergies – VAT and service included – Prices are in euros
Our meat is of French origin except the Black Angus, which comes from the United States

LE COMPTOIR

DE L'APOGÉE

— DESSERTS —

— SWEET TREATS —

30

Guanaja 70% chocolate soufflé, cocoa nib ice cream ☒

Pavlova, refreshing mango, passion fruit, banana and lime ☒

Tiramisu, arabica coffee, preserved citrus fruit

Sundae, chocolate cookies, caramel, pecan nuts

Homemade ice cream and sorbet
(vanilla, chocolate, berry, coconut, tropical fruit)

Berry platter ☒

Fresh fruit platter ☒

Assortment of desserts from the sweet tray

— SHARING —

60

Paris-Brest éclair, crispy praline,
Piedmont hazelnut shards

Nyangbo 68% grand cru chocolate fondue,
fresh fruit, madeleines ☒

— CHEESE —

Aged Savoie
Cheese platter served with green salad 🌸 40