



MENU DEGUSTATION

5 COURSE MENU

70€

7 COURSE MENU

95€

TARTAR & CEVICHES

WAGYU BEEF TARTAR

with soya sauce, caviar and egg yolk confit (4, 7)

22€

SALMON TARTAR

with soya sauce, shallot, lime, radish and wasabi tobiko (4, 6)

18€

SEA BREAM CEVICHE

with "leche de tigre", mango, fresh basil, basil oil and yuzu tobiko (4)

18€

SCALLOPS CEVICHE

with "leche de tigre», kiwi, fresh thyme and dill oil (2)

20€

Allergènes: (1) Céréales contenant du gluten, (2) Crustacés,
(3) Œufs, (4) Poissons, (5) Arachide, (6) Soja, (7) Lait, (8) Fruits à coque, (9) Céleri,
(10) Moutarde, (11) Graines de sésame, (12) Sulfites et l'anhydride sulfureux, (13) Lupin, (14) Mollusques.

COLD APPETIZERS

TERRINE OF FOIE GRAS

with strawberries, brioche and oriental spices (1, 2, 7)

28€

OCTOPUS CARPACCIO

with mandarin espuma, pickles and dill oil (4, 6)

24€

MUSHROOMS

king oyster mushrooms and champignons de Paris
with parmesan ice cream, lime, chives and truffle oil (7)

18€

HOT APPETIZERS

KING CRAB

with fresh thyme, mustard seeds, vinegar, chilli and smoked mayo (1, 2, 3, 7, 10)

32€

SAVORY BOMBOLONI

with Feta and halloumi cheese, garnished with cherry tomato chutney (1, 3, 7, 10)

18€

FAVA

yellow split pea puree with sun dried tomatoes, capers and caramelized onions

12€

MAGRET DE CANARD

seared duck breast with pickled seasonal fruits, orange mousse and duck sauce (10)

28€

NYX FRIES

fries with parmesan, fresh thyme and truffle oil (7)

8€

MAIN DISHES

WAGYU BEEF (BMS 6-7)/ 300gr

premium steak with four types of puree served in a smoke infuser (7)

110€

BLACK ANGUS USA/ 250gr

Chef's choice side dish pairing (7)

48€

COUCOU DE MALINES

chicken fillet with seasonal vegetables, fresh herbs and béarnaise sauce (7, 10)

32€

LOBSTER

full fillet served with burnt vegetables and Pastourma powder (2, 7)

58€

BLACK COD

crispy fried cod with pea puree, potato terrine and tartar sauce (1, 3, 4, 7, 10)

38€

GNOCCHI

lemon pesto gnocchi with cherry tomato confit and caramelized basil (1, 3, 7)

24€

DESSERTS

MOCHA TART (1, 3, 7, 13)

14€

BAKLAVA CHEESECAKE (1, 3, 7)

12€

PANNA COTTA WITH CITRUS CREAM (1, 7, 8)

12€

PINEAPPLE TARTAR

10€

NYX

FOOD & WINE
EXPERIENCE