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MICHELIN STAR  
**David Martin**

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AMUSE BOUCHE

Chawanmushi | Chili | Lime <sup>4-13-5</sup>



Lemon | Langoustine | Caviar <sup>3-7-5</sup>



Red mullet | Tapioca | Kimchi | Tsukudani <sup>5-13-3</sup>



Gyoza | Pork | Mussels <sup>8-13-5</sup>



Veal filet | Baby Calamari | Coriander |  
Carrots, Caramel <sup>8-7</sup>



Soft & Crispy Tartlet Cookie <sup>4-7</sup>





CAP ST GEORGES

ALLERGENS

1. Celery 2. Gluten 3. Crustaceans 4. Eggs 5. Fish 6. Lupin 7. Milk and Dairy  
8. Mollusk 9. Mustard 10. Nuts 11. Peanuts 12. Sesame 13. Soya 14. Sulphur Dioxide