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可小  
ミ ス・コー  
MISS KŌ & GO  
미스고

NEW YEAR'S  
EVE 2020  
MENU

# NEW YEAR'S EVE MENU 2020

139€/pers

## TO START

Glass of champagne 12cl  
Edamame with truffle essence

## STARTERS

### Gyoza Tôm Hùm

Homemade gyoza with lobster, japanese whisky, carrots, thai chive, black sesame

### Bà-Sebiche

Marinated salmon, soy sauce, honey, lime juice, red onion, edemame, Harenga pearls, mizuna, Thai chive and shizo

### KÔ-Teï platter

Selection of our best sashimis and rolls:  
tuna, salmon, lobster and seabass  
For 2 people

### Luxury Sashizzas (slightly spiced)

Japanese mini-pizzas, red tuna sashimi, shaved truffle, spicy mayo, shizo shoots

Menu including one glass of champagne, amuse bouche, one starter, one main course, one dessert + 33 cl of mineral water and coffee. Taxes and services included. Drinks excluded.

The refund of your reservation will be possible until December 20, 2019. After this date, no refund will be made in case of cancellation.

## MAIN COURSE

### Yummy Tom !

Steamed cod and lobster, crunchy vegetables, Tom Yum Sauce, coconut rice

### Suchimubà

Seared sea bream fillet, Eryngii and Enoky mushrooms, Asia vegetables, edamame, broccoli, Goa Cress, roasted sesame, sweet and sour broth, vinegared sushi rice

### Tataki (served lightly warm)

Thinly slices beef fillet, trapper mix, seared Shiitakes, chili pepper, Port sauce, truffle puree

### Sàmonkatto

Thinly sliced half-cooked salmon, black sesame, Som Sa lemon dressing, Thai salad, ginger mashed potaoes, sweet chili, kombawa lemon, Tobiko eggs, Harenga pearls, red onion, chive

## DESSERTS

### Miss Pinkô

Raspberry stuffed mousse, creamy yuzu, shortbread pie, pink icing, red berries

### Misü Sensai

Venerable creamy mango tiramisu

### Moshi-Moshi

Selection of moshi: passion fruit, coconut, green-tea, litchee, served on a caramelized pineapple carpaccio

### Himalaya des Empereurs

Soft meringue, yuzu whipped cream, raspberry and litchee, covered in white chocolate