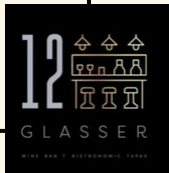


# MENU



## THE UNAVOIDABLE

### CRYING TIGER 2 490F

120G of marinated and seared beef fillet, Asian fusion sauce, orange, coriander,

### TENDER PORK 2 170F

Pork cooked at low temperature and grilled, Peking sauce, chili pepper, coriander, olive oil

### MISS SALMON 2 350F

120G of Salmon gravlax with citrus fruits, lemon dill cream, crackers from 12

### MINI BURGER YOU BOSS 2 250F

Beef, smoked eggplant mayonnaise, coslaw, paprika, tomato, onion chutney

Option truffade 990F

### TARTAR DUO 2 470F

Salmon gravlax, marinated tuna, capers, parmesan, lemon, basil, olive oil)

### FOIE GRAS WITH COGNAC FROM 12 2 990F

## THE PLATES

Served with toast, butter and pickles

### IBERIAN SERRANO HAM 2 900F

2 540F

## THE VEGANS

### ASIAN TOFU 1990F

Grilled tofu with sesame, soy, honey, rice vinegar, garlic, green onion, tomato

## NEWS

### THE DUCK&CRÊPES PEOPLE 2 690F

6 slices of Peking duck, pancakes, green onion, cucumber, Peking duck sauce

### THE BRISQUETTE OF 12 2 490F

Beef cooked at low temperature, coriander, vegetable mousseline, chili, pickles

### TOTO'S SARCIVES 2 350F

Lacquered pork loin cooked at low temperature, soy, pastis, lili pepper, fine vegetable mousseline, pickles)

### GLASSER TENTACLES 2 590F

Local octopus, SWEET chili, bacon, fine red cabbage mousseline with parmesan, lemon, herbs, shallots

## VEGETARIANS

### VELVET GNOCHI 2 470F

potato and red cabbage gnocchi, cream, hazelnuts, coriander, pickles, MISTÈRE sauce

### GYOZAS 2 470F

Mushroom Gyozas, Asian Lemongrass Consomme

### ASPERGES & GLUTEN FREE 2 350F

Red cabbage mousseline, parmesan, lemon, roasted asparagus, hazelnuts, pickles  
Option bacon 700F

### ROASTED PEARS POLFFETTE WITH BLUE BLUE & WALNUTS 1 950F

### ROASTED CAMEMBERT WITH HONEY ROSEMARY AND BACON 2 280F

## CLUBS OF 12

### GOURMAND 1 690F

Bacon club sandwich, wazabi sauce, cheese, eggs, avocado

Option GLUTEN FREE 1 790F

# ME NU

## SIDE

1 050F

RISOTTO champignon SALAD PARMESAN HAZELNUTS  
BUTTERED MASHED POTATO SWEET POTATO FRIES  
PARMESAN AND TRUFFLE ALLUMETTE FRIES

## THE SUGGESTIONS

CAVIAR spoon of 1G SHOOTER 2 000F  
OF VODKA AND 1 G OF CAVIAR 2 850F

## BOARDS

THE 12 GLASSER BOARD 4 200F

150G of cheese, 150G of cold meats,  
fruits, dried fruits, breads, crackers,  
butter, pickles, chutney, cashews,  
peanuts, olives, honey, pickles

THE SEA BOARD 4 900F

120G of Asian fusion tuna, 120G of tuna  
tartare duo, 2 seafood burgers, coconut  
combawa risotto)

THE FESTIN DES FINS GOURMETS 5 900F

(200G grilled flank steak, 150g  
shredded beef cooked at low  
temperature, cute Thai crispy, sweet  
potato fries, homemade buttery mash,  
mustard, pickles, bread)

## DESSERTS

LOST BRIOCHE FROM 12 1 500F

Cinnamon brioche, salted butter  
caramel, RUM, whipped cream,  
chocolate)

VEGAN PAVLOVA 1 750F

Meringue, vegan, vegan whipped  
cream, vanilla, seasonal fruits, fruit  
chutney

ICONIC PROFITEROLLE 1 500F

Choux with praline, strawberry  
compote, whipped cream, vanilla,  
hot chocolate

CREPE SUZETTE 1 750F

Crêpe, butter, orange, cane sugar,  
cointreau

GOURMET PLATE 1 350F

Assortment of 5 mini homemade  
desserts

ICE TRILOGY 1 350F

3 sorbets of the moment

Option chantilly 350F

## THE FOLIES OF 12

IRISH DU 12 EXPRESSO 2 300F

MARTINI AFFOGATO 2 000F

CHAMPAGNE GOURMAND 2 000F

3700F



GLASSER

WINE BAR & BISTRONOMIC TAPAS



## CHEF

OUR CHEF, THOMAS ALBUFFY, ORIGINALLY FROM REUNION ISLAND, QUICKLY DEVELOPED A PASSION FOR GASTRONOMY.

THE FLAVORS AND SCENTS OF HIS NATIVE ISLAND IRREDEMIABLY ATTRACTED HIM TO THE WORLD OF CUISINE.

HIS QUEST TOOK HIM TO FRANCE, WHERE HE WORKED IN A 3-STAR ESTABLISHMENT, NOTABLY IN GERMANY AT REIMS BEFORE FLYING TO AUSTRALIA.

IT WAS THERE, IN SYDNEY, THAT HE PRACTICED HIS CULINARY ART, MERGING INFLUENCES AND TECHNIQUES AT CLÉA' S KITCHEN, A RENOWNED RESTAURANT LOCATED IN OXFORD STREET

SINCE 2021, HE HAS TAKEN ON THE ROLE OF CULINARY CHEF AT 12 GLASSER



G L A S S E R

WINE BAR & BISTRONOMIC TAPAS