

STARTERS

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| KRISTAL CAVIAR FROM MAISON KAVIARI brick pastry cigar with crab meat & French tofu | 68€ |
| CRAYFISH TARTARE pink radish, langoustine consommé with ginger, grapefruit, herb mayonnaise | 55€ |
| THE " ONSEN " EGG FROM LA FERME DES GALACHES peas with mint, smoked eel, sweet onion emulsion | 60€ |
| WHITE ASPARAGUS FROM A LOCAL FARM Guanciale, roasted rice, Carbonara sauce | 52€ |

MAIN COURSES

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| YELLOW POLLACK FISH & CHERRY LEAF carrot-orange cream, leek & fresh herbs oil | 72€ |
| " AMA DAI " SAND TILE FISH & BLOWN SCALES white asparagus, kinako, peanuts, daikon radish | 78€ |
| CALF'S SWEETBREAD & ORIENTAL SPICES chickpeas mousse, local tiny vegetables, Menton's lemon condiment | 85€ |
| ROASTED FARMHOUSE POULTRY fresh morils, onion-parsley 'millet', local mustard & miso | 75€ |
| WAGYU A4 BEEF, SMOKED ON BINCHOTAN - <i>Japanese origin</i> green asparagus, mushroom cream, puffed potato, Béarnaise sauce <i>served with a Wagyu carpaccio</i> | 148€ |

CHEESES

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| FRANCK FAIVRE'S LOCAL CHEESES SELECTION | 30€ |
| FARMHOUSE BRIE DE MEAUX filo pastry, black olive oil | 24€ |

DESSERTS

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| STRAWBERRY-THYME Gavotte crispy crepe, thyme-lemon mousse, lemon cream, strawberry sorbet Sinaigre & thyme sauce | 28€ |
| EBENE black chocolate soufflé, Gianduja, vanilla ice cream, hazelnut cream crisp | 32€ |
| " KOME " toasted rice praliné, genmai mousse, rice milk and organic Madagascar vanilla, black sesame ice cream, iced black truffle | 38€ |

