

STARTERS

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

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

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

DESSERTS

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€



INSPIRATION AU VOYAGE - 7 courses - 185€
For the entire table, thanks for ordering the same menu
Before 1:00 p.m for lunch and 9:00 p.m for dinner

"Food and Wine" harmony
Selection of 6 wine glasses - 8cl - 110€

KRISTAL CAVIAR FROM MAISON KAVIARI
brick pastry cigar with crab meat & tofu

FOIE GRAS & SEAWEED

THE " ONSEN " EGG FROM LA FERME DES GALACHES
peas with mint, smoked eel, sweet onion emulsion

" AMA DAI " SAND TILE FISH & BLOWN SCALES
white asparagus, kinako, daikon radish

CALF'S SWEETBREAD & ORIENTAL SPICES
chickpeas mousse, local tiny vegetables

OR

WAGYU A4 BEEF, SMOKED ON BINCHOTAN - *Japanese origin* (+35€)
green asparagus, mushroom cream, Béarnaise sauce
served with a Wagyu beef carpaccio

FRANCK FAIVRE'S SELECTION OF LOCAL CHEESES

STRAWBERRY-THYME
Gavotte crispy crepe, thyme-lemon mousse, strawberry sorbet,
Sinaigre & thyme sauce

" KOME "
Genmai rice milk & Madagascar vanilla, iced black truffle



PROMENADE - 5 courses - 125€
"Food and Wine" harmony for 85€
Selection of 5 wine glasses - 8 cl

WHITE ASPARAGUS FROM A LOCAL FARM
Guanciale, roasted rice, Carbonara sauce

OR

CRAYFISH TARTARE
pink radish, consommé with ginger, grapefruit,
mayonnaise with herbs

YELLOW POLLACK FISH & CHERRY LEAF
carrot-orange cream, leek & fresh herbs oil

ROASTED FARMHOUSE POULTRY
fresh morils, onion-parsley millet,
local mustard & miso

FARMHOUSE BRIE DE MEAUX
filo pastry, black olive oil

STRAWBERRY-THYME
Gavotte, thyme-lemon mousse, strawberry sorbet

OR

EBENE
black chocolate soufflé, Gianduja, vanilla ice cream

BALADE - 4 courses - 95€

BALADE - 3 courses - 70€*

*Served at lunch on weekdays only

(excluding public holidays)

"Food and Wine" harmony for 65€

Selection of 4 wine glasses - 8cl

WHITE ASPARAGUS FROM A LOCAL FARM

Guanciale, roasted rice, Carbonara sauce

YELLOW POLLACK FISH & CHERRY LEAF

carrot-orange cream, leek & fresh herbs oil

FARMHOUSE BRIE DE MEAUX

filo pastry, black olive oil

STRAWBERRY-THYME

Gavotte crispy crepe, thyme-lemon mousse, strawberry sorbet, Sinaigre & thyme sauce