

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

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€