



**Chef Kunihisa Goto, offers :**

**Diner Menu Aki à 95€**

*Declined with the creations of "à la carte", served for the whole table for the diner*

Langoustine in sashimi, Ossetra caviar, langoustine bisque and creamy cauliflower

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Turbot filet, creamy eggplant candied tomatoes and romanesco cabbage, buckwheat butter sauce

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Veal sweetbread and artichoke, crispy potatoes, green peas and mustard sauce from Meaux

Or

Japanese Wagyu beef, potato rolls, mini grilled leek, fava beans, wasabi sauce

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Cheese tasting plate

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Poached pear, speculoos biscuit, pear sorbet and coconut sauce

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**The Wine Pairing 65€**

Selection of 6 wine glasses of 8cl

This menu served only diner