

KRISTAL CAVIAR FROM KAVIARI HOUSE  
scallop tartare, potatoes foam

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SEA URCHIN  
Japanese squash and fermented soy sauce

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THE " ONSEN " EGG FROM LA FERME DES GALACHES  
Melanosporum black truffle, Cévennes sweet onions, hazelnut emulsion

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LINE-CAUGHT GILTHEAD BREAM  
pencil leek, farm sorrel, local saffron sauce

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CALF'S SWEETBREAD  
carrot with coffee and kumquat, smoked potato, yellow wine sauce

OR

WAGYU A4 BEEF, BINCHOTAN SMOCKED Japanese origin (+35€)  
and Wagyu tartar with tuberous parsley

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FRANCK FAIVRE'S CHEESE SELECTION

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CI(T)RRUS  
clementine sorbet, tangelolo mousse, yuzu-glazed meringue, citrus marmalade



**INSPIRATION AU VOYAGE - 7 courses for 185€**  
**Served for all guests only until 1:00 p.m for lunch and 9:00 p.m for dinner**

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