

CAVIAR DAURENKI  
Avocado, scallops, crabs

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THE "ONSEN" COOKED EGG FROM THE GALACHE FARM  
Mushroom ravioli, forest ceps mousse, emulsion of bacon

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BLEU LOBSTER  
artichoke, coriander, coco, lemongrass/curry sauce

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ROAST PIGEON D'ANJOU  
Red beet, fig, blueberry vinegar  
or

THE WAGYU A4 BEEF (Japanese origin, from Kagoshima) (supp +25€)  
bintje croquette, wasabina sauce, grilled leeks

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FRANCK FAIVRE  
cheese selection

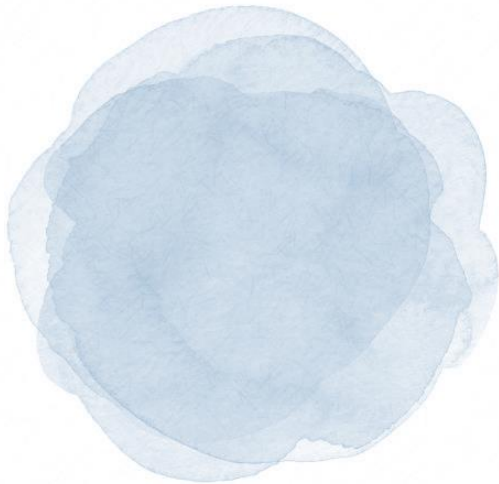
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APPLE AND PASSION FRUIT  
cinnamon shortbread, vanilla mousse, caramel sauce

Inspiration au voyage in 6 haltes 140€  
Served for the whole table  
For the lunch up to 13H00 and for the diner up to 21H00

The wine paring 70€  
selection of 6 wine glasses of 8cl

Homemade products  
Our prices extend all taxes and service included



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