



CRAB AND CAVIAR CRISTAL
avocado, oil of basil, cocktail tomato

THE "ONSEN" COOKED EGG FROM THE GALACHE FARM
mushroom ravioli, forest ceps mousse

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

ROAST PIGEON
Red beet, fig, blueberry vinegar
or

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

FRANCK FAIVRE
cheese selection

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



Inspiration au voyage in 6 haltes 120€
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