

**SCALLOPS CARPACCIO**  
caviar, crab, jerusalem artichoke

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**THE "ONSEN" COOKED EGG FROM THE GÂLACHES FARM**  
sweet onions from Cévennes, black lentils from JP Ollin,  
, black truffle melanosporum

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**THE SOLE MEUNIERE**  
celery risotto, mushrooms, caper leaf, brown butter

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**VEAL SWEET-BREAD AND THE BUCKWHEAT**  
spanish, chervil, strong juice buckwheat


Or

**WAGYU JAPANESE BEEF A4 (supp 25€)**  
carrots, mushrooms, yuzukoshô juice

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**FRANCK FAIVRE Selection of cheeses**

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**BLOWED BULL**  
exotic fruit, rum baba, mascarpone cream, hibiscus emulsion

**Inspiration au voyage in 6 services at 140€**  
served for the whole table  
for the lunch up to 13h00 and for the diner up to 21h00)



**The Wine Pairing 70€**  
Selection of 6 wine glasses of 8cl

Homemade Products  
Our prices extend all taxes and service included