



Chef Kunihisa Goto, offers :

Menu Dégustation à 120€

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

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

Soft boiled egg and ravioli, pata negra and mushroom sauce

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

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

Or

Japanese Wagyu beef, potatoe rolls, mini vegetable from Eric Roy, wasabina sauce

Cheese tasting plate

Poached pear, speculoos biscuit, pear sorbet and coconut sauce

The Wine Pairing 65€

Selection of 6 wine glasses of 8cl

This menu served until 13:00