



Chef Kunihisa Goto, offers :

Menu Dégustation à 110€

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

Sea urchin with truffle sabayon and scallops in carpaccio

Translucent Egg in ravioli, onions compotée and truffle sauce

John Dory, leeks, spinach couli and beurre blanc sauce

Sweatbread baked with buckwheat, Eric Roy' vegetables and cidre sauce

or

Wagyu Beef A4, from Japan, potatoes with hadock, small Eric Roy's turnip and onion (supplement of 20€)

Tasting of Franck Faivre's cheeses

Sweet touch

Blown sugar bubble, litchi, lime crumble and blossom orange emulsion

The Wine Pairing 65€

Selection of 6 wine glasses of 8cl
