



**Chef Kunihisa Goto, offers :**

**Menu Dégustation à 120€**

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

Langoustine in its consomme, caviar poutargue and "kabu" turnip

The soft boiled egg from Mme Chardon , fresh pasta, onion emulsion and truffle sauce

Turbot cooked in meunière with semi-salted butter, vegetables from Eric Roy, yuzu sabayon

Sweetbread, gnocchi with truffle, roots végétales

or

Japanese wagyu beef, (20 € supplement)

Cheese tasting

Gourmet transition

Sugar sphere, pineapple sorbet, shortbread breton and coconuts sauce

**The Wine Pairing 65€**

Selection of 6 wine glasses of 8cl

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This menu served until 13:30 for lunch & 21:00 for dinner