



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, potato rolls, mini vegetable from Eric Roy, wasabi sauce (+sup 20€)

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



Chef Kunihisa Goto, offers :

Menu Sensation 80€

This menu served for lunch

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

Or

Duck foie gras ravioli, artichokes, tuna cream and yuzu white butter sauce

Red mullet fillet, "Paimpol" been puree, black garlic, Bimi in tempura
and reduction of a bouillabaisse with local safran of gatinais

Pigeon roasted in a pistachio crust, Eringuy, cinnamon butternut puree

Fresh goat cheese with sorbet, olive oil, basil and tomato jam

Souffle pancake, pan-fried figs, orange and verbena ice cream

Or

Blueberries, vanilla crème brûlée, cocoa ground and Granny Smith apple

The Wine pairing 55€

Selection of 5 wine glasses of 8cl



Chef Kunihisa Goto, offers :

Menu Gastronome 60€

This menu served for lunch

Duck foie gras ravioli, artichokes, tuna cream and yuzu white butter sauce

Red mullet fillet "Paimpol" been puree, black garlic, Bimi in tempura and reduction of a bouillabaisse

Fresh goat cheese with sorbet, olive oil, basil and tomato jam

Souffle pancake, pan-fried figs, orange and verbena ice cream

The Wine pairing 45€

Selection of 5 wine glasses of 8cl



Chef Kunihisa Goto, offers :

Diner Menu AKI à 95€

This menu served for the diner

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

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, potato rolls, mini vegetable from Eric Roy, wasabi sauce (+supp20€)

Fresh goat cheese with sorbet, olive oil, basil and tomato jam

Poached pear, speculoos biscuit, pear sorbet and coconut sauce

The Wine Pairing 65€

Selection of 6 wine glasses of 8cl



Starters

- Langoustine in sashimi, Ossetra caviar, langoustine bisque and creamy cauliflower 42€
 - Duck foie gras ravioli, artichokes, tuna cream and yuzu white butter sauce 40€
 - Soft boiled egg, pata Nerga and raviole and cepes mushroom sauce 45€
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Main courses

- Turbot fillet, creamy eggplant candied tomatoes and romanesco cabbage, buckwheat butter sauce 65€
 - Red mullet fillet, "Paimpol" bean puree, black garlic, Bimi in tempura and reduction of a bouillabaisse with local safran 48€
 - Veal sweetbread and artichoke, crispy potatoes, green peas and mustard sauce from Meaux 58€
 - Pigeon roasted in a pistachio crust, slow cooked leg, Eringy mushroom, cinnamon butternut puree 52€
 - Japanese Wagyu beef, potatoe rolls, mini-vegetable from Eric Roy, wasabina sauce 95€
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- Cheese tasting plate 20€
 - Fresh goat cheese and sorbet, basil olive oil and tomato jam 15€
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Desserts

- Puff pancake, warm apricot, and verbena ice cream 19€
- Poached pear, speculoos biscuit, pear sorbet and coconut sauce 21€
- Blueberries, vanilla crème brûlée, cocoa ground and Granny Smith apple 21€

Served only lunch

Taxes and service are included, Home-made products