



Chef Kunihisa Goto, offers :

Menu Sensation 75€

Veal tartar with oyster Gillardeau, parmegiano and avocado purée

or

Hiramasa carpaccio , Daurenki caviar, Shiso pesto and small vegetables salad from Eric Roy



Lean fish Filet, creamy eggplant, lemon caviar and shiso vinaigrette



Rack of Iberico pork, peas artichocke and tandoori juice



Nangis Brie cheese mousse, olive oil and walnut crispy



Transition gourmande



Apricot tart, pistachio, apricot jelly, lemon and thyme cream and creamy cheese ice cream

or

The interpretation of cherry associated with chocolate, bergamot cream, cherry jelly

The Wine pairing 55€

Selection of 5 wine glasses of 8cl



Chef Kunihisa Goto, offers :

Menu Gastronomer 60€

Veal tartar with oyster Gillardeau, parmegiano and avocado purée

or

Hiramasa carpaccio , Daurenki caviar, Shiso pesto and small vegetables salad from Eric Roy



Lean fish Filet, creamy eggplant, lemon caviar and shiso vinaigrette

or

Rack of Iberico pork, peas artichocke and tandoori juice



Nangis Brie cheese mousse, olive oil and walnut crispy



Transition gourmande



Apricot tart, pistachio, apricot jelly, lemon and thyme cream and creamy cheese ice cream

ou

Strawberry of Mr Chardon as a floating island, english custard with orange blossom and basil sorbet

The Wine pairing 45€

Selection of 4 wine glasses of 8cl

