



Chef Kunihisa Goto, offers :

**Menu Sensation 75€**

Scallops, duck foie gras, shitakés and heliantis mousse

or

Sea foods, buckwheat crispy and avocado cream

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Codfish, lotus roots and enoki, Eric Roy's vegetables and shellfish emulsion

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Duck from Dombes, chinese cabbage, beetroot and carrot juice

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Goat cheese with hibiscus syrup, olive oil and toast

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Sweet touch

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

or

Passion fruit and Mango, meringue and iced vanilla

**The Wine pairing 55€**

Selection of 5 wine glasses of 8cl



Chef Kunihisa Goto, offers :

**Menu Gastronomer 60€**

Scallops, duck foie gras, shitakés and heliantis mousse

or

Sea foods, buckwheat crispy and avocado cream

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Codfish, lotus roots and enoki, Eric Roy's vegetables and shellfish emulsion

or

Duck from Dombes, chinese cabbage, beetroot and carrot juice

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Goat cheese with hibiscus syrup, olive oil and toast

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Sweet touch

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Passion fruit and Mango, meringue and iced vanilla

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Pomelo associated with Yuzu, sablé biscuit and white chocolate crispy

**The Wine pairing 45€**

Selection of 4 wine glasses of 8cl

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