



Chef Kunihisa Goto, offers :

**Menu Sensation 80€**

Asparagus of the moment associated with scallops, hollandaise sauce with yuzu, Colonata bacon and grated Comté cheese

Or

Langoustines in two ways:

Just snacked, sand carrots in cocoa nib, coconut-lemongrass emulsion, then served in its consomme, caviar poutargue and "kabu" turnip



Monkfish, Bimi broccoli in tempura, white butter sauce with saffron by Samuel De Smet (Loire Valley)



Ferme des Tuiles chicken, lacquered salsify, vegetables from Eric Roy Jerusalem artichoke puree and chicken juice



Orvannais and cashew nuts



Gourmet transition



Chocolate pleasure, banana mousse and Earl Gray tea sauce

Or

The sugar sphere with exotic fruits, emulsion with passion fruits and coconut sauce

**The Wine pairing 55€**

Selection of 5 wine glasses of 8cl





### **Gastronome Menu 60€**

Asparagus of the moment associated with scallops, hollandaise sauce with yuzu, lard Colonata and grated Comté cheese

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Ferme des Tuiles chicken, lacquered salsify, vegetables from Eric Roy  
Jerusalem artichoke puree and chicken juice

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Orvannais and cashew nuts

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Gourmet transition

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Variation around apple, almond crumble and vanilla crème brûlée

### **The Wine pairing 45€**

Selection of 4 wine glasses of 8cl

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