



Chef Kunihisa Goto, offers :

Menu Dégustation à 110€

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

Smoked leek with goat cheese

Translucent egg, chanterelles, pata negra toast, kadaïf and mushroom velvet

Lobster, zucchini, candied tomatoes, coral mayonnaise and buckwheat sauce

The sweetbread of sweet veal, grilled corn with binchotan and bacon colonnata
or

Wagyu Beef A5, from Japan (supplement of 20€)

Tasting of Franck Faivre's cheeses

Sweet touch

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

The Wine Pairing 65€

Selection of 6 wine glasses of 8cl

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



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





Menu Gastronomer 60€

Veal tartar with oyster Gillardeau, parmesan 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 artichoke 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





Starters

- Veal tartar with oyster Gillardeau, parmegiano and avocado purée 40€
 - Translucent egg, chanterelles, pata negra toast, kadaïf and mushroom velvet 48€
 - Hiramasa carpaccio, Daurenki caviar, sisho pesto and small vegetables salad 43€
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Main courses

- Lean fish Filet, creamy eggplant, lemon caviar and shiso vinaigrette 46€
 - Lobster, zucchini, candied tomatoes, coral mayonnaise and buckwheat sauce 58€
 - Rack of Iberico pork, peas artichocke and tandoori juice 50€
 - The sweetbread of sweet veal, grilled corn with binchotan and bacon colonnata 58€
 - *Wagyu Beef A5*, from Japan 95€
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- Tasting of Franck Faivre's cheeses 20€
 - Nangis Brie cheese mousse, olive oil and walnut crispy 15€
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Desserts

- Strawberry of Mr Chardon as a floating island, english custard with orange blossom and basil sorbet 18€
- Apricot tart, pistachio, apricot jelly, lemon and thyme cream and creamy cheese ice cream 18€
- The interpretation of cherry associated with chocolate, bergamot cream, cherry jelly 20€



Menu Découverte *(servi uniquement le midi en semaine, hors jour de fête)*

Entrée - Plat - Dessert **42€**