



Chef Kunihisa Goto, offers :

Menu Dégustation à 110€

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

Sea urchin with truffle sabayon and scallops in carpaccio

Translucent Egg in ravioli, onions compotée and truffle sauce

John Dory, leeks, spinach couli and beurre blanc sauce

Sweetbread baked with buckwheat, Eric Roy' vegetables and cidre sauce

or

Wagyu Beef A4, from Japan, potatoes with hadock, small Eric Roy's turnip and onion (supplement of 20€)

Tasting of Franck Faivre's cheeses

Sweet touch

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

The Wine Pairing 65€

Selection of 6 wine glasses of 8cl



Menu Sensation 75€

Scallops, duck foie gras velouté, shitakés and heliantis mousse

or

Sea foods, buckwheat crispy and avocado cream



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



Duck from Dombes, chinese cabbage, beetroot and carrot juice



Goat cheese with hibiscus syrup, olive oil and toast



Sweet touch



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





Menu Gastronom 60€

Scallops, duck foie gras velouté, shitakés and heliantis mousse

or

Sea foods, buckwheat crispy and avocado cream

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

or

Duck from Dombes, chinese cabbage, beetroot and carrot juice

Goat cheese with hibiscus syrup, olive oil and toast

Sweet touch

Passion fruit and Mango, meringue and iced vanilla

or

Pomelo associated with Yuzu, sablé biscuit and white chocolate crispy

The Wine pairing 45€

Selection of 4 wine glasses of 8cl



Starters

- Scallops in carpaccio, Jerusalem artichoke and crab rémoulade, Pétrossian's Daurenki caviar and grapefruit flavor 42€
 - Translucent Egg in ravioli, onions compotée, bacon emulsion and truffle sauce 48€
 - Sea foods, buckwheat crispy and avocado cream 38€
 - Scallops, duck foie gras velouté, shitakés and heliantis mousse 38€
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Main courses

- Codfish, lotus roots and enoki, Eric Roy's vegetables and shellfish emulsion 45€
 - John Dory, leeks, spinach couli and beurre blanc sauce 52€
 - Duck from Dombes, chinese cabbage, beetroot and carrot juice 42€
 - Sweatbread, baked with buckwheat, Eric Roy' vegetables and cidre sauce 58€
 - *Wagyu Beef A4*, from Japan, potatoes with hadock, small Eric Roy's turnip and onion and ginger condiment 95€
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Tasting of Franck Faivre's cheeses 20€

Goat cheese with hibiscus syrup, olive oil and toast 15€

Desserts

- Passion fruit and Mango, meringue and iced vanilla 18€
- Pomelo associated with Yuzu, sablé biscuit and white chocolate crispy 18€
- Blown sugar bubble, litchi, lime crumble and orange blossom emulsion 20€



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

Entrée - Plat - Dessert

42€