



Chef Kunihisa Goto, offers :

Menu Dégustation à 120€

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

Langoustine in its consomme, caviar poutargue and "kabu" turnip

The soft boiled egg from Mme Chardon , fresh pasta, onion emulsion and truffle sauce

Turbot cooked in meunière with semi-salted butter, vegetables from Eric Roy, yuzu sabayon

Sweetbread, gnocchi with truffle, roots végétales

or

Japanese wagyu beef, (20 € supplement)

Cheese tasting

Gourmet transition

Sugar sphere, pineapple sorbet, shortbread breton and coconuts sauce

The Wine Pairing 65€

Selection of 6 wine glasses of 8cl

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Sensation Menu 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

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

Orvannais and cashew nuts

Gourmet transition

Variation around apple, almond crumble and vanilla crème brûlée

The Wine pairing 45€

Selection of 4 wine glasses of 8cl



Starters

- Ferme des Galaches soft boiled egg, fresh pasta, onion emulsion, truffle sauce and croque-monsieur Comté cheese with truffle 48€
 - Langoustines in two ways: 45€
Just snacked, carrots of sand in cocoa nib, emulsion coco-lemongrass, then served in its consomme, poutargue of caviar and turnip "kabu"
 - Asparagus of the moment associated with scallops, 40€
Hollandaise sauce with yuzu, bacon Colonata and grated fruity Comté
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Main courses

- Monkfish, Bimi broccoli in tempura, 55€
white butter sauce with saffron from Samuel De Smet (Loire Valley)
 - Turbot cooked in meunière with salted butter, yuzu sabayon and vegetables from Eric Roy 65€
 - Calf sweetbread, gnocchi with truffle, chervil root purée, truffle sauce 62€
 - Ferme des Tuiles chicken, lacquered salsify, vegetables from Eric Roy 52€
Jerusalem artichoke puree and chicken juice
 - Wagyu Beef of Japanese origin, Enokis, Roasted white asparagus 95€
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- Selection of mature cheeses from Franck Faivre 20€
 - Orvannais and cashew nuts 15€
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Desserts

- Chocolate pleasure, white chocolate ganache, banana mousse and Earl Gray tea sauce 21€
- The sugar sphere with exotic fruits, house fruit and coconut custard 21€
- The Variation around the apple, almond crumble and crème brûlée with vanilla 19€



Menu Découverte (lunch menu served only the thursday ans Friday lunch)

Started – Main course - Dessert **42€**