



Chef Kunihisa Goto, offers :

Menu Sensation 80€

Langoustine in sashimi, Ossetra caviar, langoustine bisque and creamy cauliflower

Or

Duck foie gras ravioli, artichokes, tuna cream and yuzu white butter sauce

Red mullet fillet, "Paimpol" been puree, black garlic, Bimi in tempura
and reduction of a bouillabaisse with local safran of gatinais

Pigeon roasted in a pistachio crust, Eringuy, cinnamon butternut puree

Fresh goat cheese with sorbet, olive oil, basil and tomato jam

Souffle pancake, pan-fried figs, orange and verbena ice cream

Or

Blueberries, vanilla crème brûlée, cocoa ground and Granny Smith apple

The Wine pairing 55€

Selection of 5 wine glasses of 8cl

Chef Kunihisa Goto, offers :

Menu Gastronome 60€

Duck foie gras ravioli, artichokes, tuna cream and yuzu white butter sauce

Red mullet fillet "Paimpol" been puree, black garlic, Bimi in tempura and reduction of a bouillabaisse

Fresh goat cheese with sorbet, olive oil, basil and tomato jam

Souffle pancake, pan-fried figs, orange and verbena ice cream

The Wine pairing 45€

Selection of 4 wine glasses of 8cl