

STARTERS

SEVRUGA CAVIAR FROM MAISON MONARQ Langoustine tartare and Nori seaweed	85€
LANGOUSTINE Sashimi with rhubarb in various textures Breaded pincer, creamy coconut bisque	58€
« ONSÉN TAMAGO » DES GALACHES Slow cooked egg, green Asparagus, Morel, mushroom sauce	65€
MAGURO Red tuna tataki, watermelon, fresh almonds, Verbena oil, Black Krim tomato coulis, 25 years old balsamic	52€

MAINS

CORVINA Line caught stone bass, basil zucchini, Beurre blanc emulsion with yuzu	75€
RED MULLET Artichoke, potato, farm sourced saffron, Sauce vierge	85€
SWEETBREAD Carrot, peas and carrot juice	80€
KO-USHI Rack of veal, new potatoes with thyme, aubergine puree, Herb infused oil, miso sauce	78€
WAGYU A4 BEEF, BINCHOTAN SMOKED <i>japanese origin</i> Served with a tartare of Wagyu and its consommé	148€

CHEESE

CREAMED FARMHOUSE BRIE DE MEAUX Kadaïf, back olive oil from Provence « À L'Olivier »	24€
TRADITIONAL BRIE DE MEAUX	20€

DESSERTS



STRAWBERRY Strawberry sorbet, black garlic tuile, Basil cream, Pine tree vinaigrette	35€
BIGARREAU & RHUBARBE DU GRAND BALLEAU Almond crumble, dulce de leche, red shiso jelly and granita, Local rhubarb cooked and marinated in shiso syrup, sakura mousse and emulsion	35€
SAKURANBO Miso ice cream, black sesame sauce, fresh cherries, cherry mousse and sorbet cerise, meringue, caramelized sesame	35€