

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€
« OONSEN TAMAGO » DES GALACHES Slow cooked egg, artichoke, enoki, French truffle, vin jaune emulsion	75€
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€
TURBOT Venere rice, tomato, green shiso tempura, Nori condiment, seaweed sauce	85€
SWEETBREAD Prawn ravioli, leek, peanut, orange infused carrot, Caper sauce	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 Binchotan seared Wagyu carpaccio	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 & MAISON VERMES RHUBARB Almond crumble, dulce de leche, red shiso jelly and granita, 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€