

THE TOMATO
oregano, vinegar-infused tomato juice jelly

THE AMBERJACK
Cooked over binchotan charcoal
Tataki, Poivrade artichoke, shiso

THE GUINEA FOWL
From Monsieur Chardon
Vegetables from Éric, cinnamon-spiced carrot purée

OR

JAPANESE A4 WAGYU BEEF (+ €55)
Served with a binchotan-seared carpaccio

36-MONTH-AGED COMTÉ (+€22)
OR
BRIE DE MEAUX, a cheesemaker's creation (+€18)

STRAWBERRIES
Meringue, yogurt, celery sorbet

LUNCH

BALADE in 4 courses – 95€

Wine pairing - 4 glasses of wine, 8cl – 65€

Soft pairing « Néphalies » - 4 glasses of non-alcoholic beverages -55€

BALADE in 3 courses -70€

Available at lunchtime on week days (except bank holidays)



THE TOMATO

oregano, vinegar-infused tomato juice jelly

THE AMBERJACK

Cooked over binchotan charcoal
Tataki, Poivrade artichoke, shiso

THE WHITE SEA BASS

Saffron fennel, kombu beurre blanc

THE GUINEA FOWL

From Monsieur Chardon
Vegetables from Éric, cinnamon-spiced carrot purée

OR

JAPANESE A4 WAGYU BEEF (+ €50)

Served with a binchotan-seared carpaccio

36-MONTH-AGED COMTÉ (+€22)

OR

BRIE DE MEAUX, a cheesemaker's creation (+€18)

STRAWBERRIES

Meringue, yogurt, celery sorbet

APRICOT

Roasted with honey, soya milk, verbena, vanilla cream



PROMENADE - 5 courses – 135€

Wine pairing - 5 glasses of wine, 8cl – 85€

Soft pairing « Néphalies » - 5 glasses of non-alcoholic beverages – 75€

THE TOMATO

oregano, vinegar-infused tomato juice jelly

THE AMBERJACK

Cooked over binchotan

Tataki, Poivrade artichoke, shiso

TRIPTYCH

Unagi, foie gras, Japanese bread

THE "ONSEN" EGG FROM LA FERME DES GALACHES

Low-temperature cooking

mint-flavored peas, bottarga, vin jaune

THE LOBSTER

Smoked with rosemary

Broad beans, lemongrass bisque

THE GUINEA FOWL

From Monsieur Chardon

Vegetables from Éric, cinnamon-spiced carrot purée

OR

JAPANESE A4 WAGYU BEEF (+ €35)

Served with a binchotan-seared carpaccio

36-MONTH-AGED COMTÉ (+€22)

OR

BRIE DE MEAUX, a cheesemaker's creation (+€18)

STRAWBERRIES

Meringue, yogurt, celery sorbet

APRICOT

Roasted with honey, soya milk, verbena, vanilla cream



INSPIRATION AU VOYAGE - 8 courses -185€

For the whole table only, before 1pm at lunchtime and 9pm at dinner

Wine pairing - 7 glasses of wine, 8cl – 120€

Soft pairing « Néphalies » - 5 glasses of non-alcoholic beverages – 75€