

BOUCHOT MUSSELS

Custard infused with their own cooking juices

Sake emulsion

SCALLOPS

Tartare, Jerusalem artichoke, crab

Aosa seaweed and shiso berry

RED MULLET

Celery, fennel, soba risotto,

Saffron from Grand Balleau

OR

WAGYU A4 Japanese beef (+ 55 €)

Served with a « Shabu Shabu » carpaccio

Root vegetable, eringi mushrooms

BEAUFORT D'ÉTÉ (+22 €)

OR

BRIE DE MEAUX, local cheese (+18 €)

PEAR

Pear, chocolate, bergamot



LUNCH

BALADE – 4 courses

Wine pairing - 4 glasses of wine, 8cl

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

BALADE – 3 courses

Available at lunchtime on week days (except bank holidays)

BLUEFIN TUNA

Belly cooked over binchotan
spicy sesame condiment

SCALLOPS

tartare, Jerusalem artichoke, crab
Aosa seaweed and shiso berry

RED MULLET

Celery, fennel, soba risotto,
Saffron from Grand Balleau

LOIRE VALLEY PIGEON

Smoked with bay leaves
Kabocha squash, seed praliné

OR

WAGYU A4 Japanese beef (+ 50 €)
Served with a « Shabu Shabu » carpaccio
Root vegetable, eringi mushrooms

BEAUFORT D'ÉTÉ (+22 €)

OR

BRIE DE MEAUX, local cheese (+18 €)

PEAR

Pear, chocolate, bergamot



PROMENADE – 5 courses

Wine pairing - 5 glasses of wine, 8cl

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

Homemade products
All taxes and service are included

BLUEFIN TUNA
Belly cooked over binchotan
spicy sesame condiment

CAVIAR & SCALLOPS
tartare, Jerusalem artichoke? crab
Aosa seaweed and shiso berry

SURF & TURF
Eel, foie gras

THE « ONSEN » EGG – SIGNATURE DISH
Slow-cooked

BLUE LOBSTER
Served in two ways
Enoki mushrooms, combawa
Cauliflower, orange

LOIRE VALLEY PIGEON
Smoked with bay leaves
Kabocha squash, seed praliné

OR

WAGYU A4 Japanese beef (+ 35 €)
Served with a « Shabu Shabu » carpaccio
Root vegetable, eringi mushrooms

BEAUFORT D'ÉTÉ (+22 €)

OR

BRIE DE MEAUX, local cheese (+18 €)

PEAR
Pear, chocolate, bergamot

TAHITI
Vanilla & peanuts, red miso



INSPIRATION AU VOYAGE – 8 courses

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

Wine pairing - 7 glasses of wine, 8cl

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