

MUSSELS

from Mont-Saint-Michel bay

Tomato, oregano, lemon thyme

HIRAMASA

Amberjack tartare, tiny vegetables from the Loire Valley,
sudachi, myoga marinated in red shiso

RED MULLET

Artichoke, fennel, local saffron

OR

WAGYU A4 Japanese beef (+ 55 €)

Served with a « Shabu Shabu » carpaccio

Root vegetable, eringi mushrooms

COMTÉ, matured 36 months (+22 €)

BRIE DE MEAUX, local cheese (+18 €)

PEAR

Pear, chocolate, bergamot

LUNCH

BALADE – 4 courses – 95€

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

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

BALADE – 3 courses – 70€

Available at lunchtime on week days (except bank holidays)

MUSSELS

from Mont-Saint-Michel bay

Tomato, oregano, lemon thyme

HIRAMASA

Amberjack tartare, baby vegetables from the Loire Valley,
sudachi, myoga marinated in red shiso

RED MULLET

Artichoke, fennel, local saffron

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

COMTÉ, matured 36 months (+22 €)

BRIE DE MEAUX, local cheese (+18 €)

PEAR

Pear, chocolate, bergamot

PROMENADE – 5 courses – 135 €

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

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



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HIRAMASA

Amberjack tartare, baby vegetables from the Loire Valley,
sudachi, myoga marinated in red shiso

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

COMTÉ, matured for 36 months (+22 €)

BRIE DE MEAUX, local cheese (+18 €)

PEAR

Pear, chocolate, bergamot

TAHITI

Vanilla & peanuts, red miso



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 €