

HIRAMASA

Wasabi from Essonne, kombu jus

WHITE ASPARAGUS

From 4 Vents farm

Purslane, béarnaise sauce

TRIPTYCH

Unagi, foie gras, Japanese bread

« ONSEN » EGG FROM FERME DES GALACHES

Slow cooked

Morel mushrooms, sweet onions from Cévennes, Black Forest bacon

SQUID

Tagliatelle style and poached in a cherry leaf broth

LAMB RACK

Peas, polenta, seasoned jus

OR

WAGYU BEEF A4 japanese origin (+ 35 €)

Paired with a binchotan seared carpaccio

COMTÉ CHEESE AND BLACK TRUFFLE

Aged 36 month (+22 €)

STRAWBERRIES

Meringue, yogurt, celeri sorbet

COFFEE

Tiramisu, sobacha praliné, Whisky caramel



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 €

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Wasabi from Essonne, kombu jus

WHITE ASPARAGUS

From 4 Vents farm

Purslane, béarnaise sauce

SQUID

Tagliatelle style and poached in a cherry leaf broth

LAMB RACK

Peas, polenta, seasoned jus

OR

WAGYU BEEF A4 japanese origin (+ 50 €)

Paired with a binchotan seared carpaccio

COMTÉ CHEESE AND BLACK TRUFFLE

Aged 36 month (+22 €)

STRAWBERRIES

Meringue, yogurt, celeri sorbet



PROMENADE - 5 courses - 135 €

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

Soft pairing « Néphalies » - 5 glasses of non-alcoholic beverages - 65 €