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