

INSPIRATION AU VOYAGE in 8 courses 185€

For the whole table only

before 1pm at lunch time and 9pm at dinner

SEVRUGA CAVIAR FROM MAISON MONARQ

Langoustine and Nori

WHITE ASPARAGUS

Onion and cashew

« ONSEN » EGG FROM GALACHES FARM

Slow cooked egg, green asparagus, morel, mushroom sauce

RED MULLET

Artichoke, potato, olives, basil, farm sourced safran

SWEETBREAD

Carrot, peas, carrot juice

OR

WAGYU A4 BEEF, BINCHOTAN SMOKED *japanese origin* (+35€)

Served with a Wagyu tartare

FARMHOUSE « BRIE DE MEAUX »

Creamy texture

STRAWBERRY

Black garlic, basil

TAHITIAN BLACK GOLD

Crispy crepe, Vanilla ice cream & whipped cream, toasted rice, grated vanilla



Wine-Pairing – 120€

Selection of 7 wine glasses – 8cl

Soft-Pairing – 85€

Selection of 7 glasses – 8cl