

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

« OONSEN » EGG FROM GALACHES FARM
Slow cooked egg, green asparagus, morel, mushroom sauce

RED MULLET
Artichoke, potato, farm sourced saffron, sauce vierge

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

SAKURANBO
Miso ice cream, black sesame sauce,
Cherry, meringue



Wine-Pairing – 120€
Selection of 7 wine glasses – 8cl

Soft-Pairing – 85€
Selection of 7 glasses – 8cl