

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

CEDARWOOD SMOKED TUNA
Peas, spring onion and mint oil

« OONSEN » EGG FROM GALACHES FARM
Slow cooked egg, artichoke, Melanosporum truffle

TURBOT
Venere rice, tomato, green shiso, seaweed sauce

SWEETBREAD
Prawn ravioli, peanut, carrots, caper sauce

OR

WAGYU A4 BEEF, *japanese origin* (+35€)
Served with Binchotan seared carpaccio

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