LANGOUSTINE Sashimi & breaded pincer

OR

MAGURO Red tuna tataki, watermelon, almonds, verbena and tomato

CORVINA Line caught stone bass, basil zucchini, beurre blanc emusion with yuzu

KO-USHI Rack of veal, new potatoes with thyme, aubergine, miso sauce

CREAM OF BRIE Local farmhouse cheese, kadaïf, pine nuts

RHUBARB Local rhubarb, red shiso, almond crumble, green tea emulsion

OR

STRAWBERRY Black garlic tuile, basil cream, strawberry sorbet

> Wine pairing 5 glasses of 8 cl – 85€ 4 glasses of 8 cl – 65€

> > Soft pairing 5 glasses – 65€ 4 glasses – 55€