## 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 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€