



Soy & Oysters “risotto” / Morels ●

Onion soup “in trompe-l’œil style”
(or) Shellfish mousse / Caviar longuet
(or) « Earth & Sea » Foie gras / Smoked eel

Green mackerel
(or) John Dory / Pistachios & Confit lemon
(or) Miso Lobster (Optional 30€)

Sweet and sour Challans duckling / Hibiscus
« Homage to Claude Deligne »
(or) Sweetbread spaghetti
(or) « Wasabi » Beef Miyazaki (Optional 30€)

Sweet Bento ●


Kumo
(or) « Natural »
(or) Pastel pink

Compose your menu “Sur Mesure” in 6 courses (190€)

- Fixed courses

Cheese or Angel cream 18 € - Origin of meats: European Union & Japan

Net price, service included – Cheques are not accepted

 *The dishes “faits maison” are created here from brut products*

Please do not hesitate to let our team members know about the allergy you might have

#SurMesureParThierryMarx