



Structured & destructured squash ●

Truffled flower-shape parsnip, cooked in "St Galmier" water

Tarbais Bean " soft & crunchy " ●

Scallops / Tangerine / Instant jelly ●  
(or) "Hot & Cold " fine purée of corn , Sancho pepper

Soy and oysters "risotto" / Truffle

Turbot / Pear and coffee / Caramelized pear cider ●  
(or) Roasted Dublin bay prawn, parsley foam

Caramelized pigeon, confit of onions and hibiscus flower ●  
(or) Soft Charred beef / Celery root and quince  
(or) Glazed sweet bread, caramelized shallots, new potatoes and horseradish

Sweet Bento & Freshness clementine / Hazelnuts of Piedmont ●  
Chocolate by Patrick Roger **R**

Frozen Saké / Corsican crystallized fruits  
(or) Freshness litchee / Coconut  
(or) French toast pudding / Caramelized pears  
(or) Marron glacé / Blackcurrant

Cheese 15€ : Comté from La Maison Mons – 24 months matured

Tasting menu 9 courses : 210 €  
Tasting menu ● 6 courses : 180 €

*Net price, service included – Origin of meats: European Union & Japan – Cheques are not accepted*

*#SurMesureparThierryMarx*