



Soy & Oysters “risotto” / Ceps •

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

Green mackerel  
(or) Lacquered John Dory / Potatoes from Noirmoutier & olives from Kalamata  
(or) Lobster / “Barigoule” artichoke *(Optional 30€)*

Veal in « 3 ways » / Carrot & Fig / Vinegar powder  
(or) « Challans » duckling / Raspberries & Onions  
(or) « Wasabi » Beef Miyazaki *(Optional 30€)*

Sweet Bento •


Pepper & Melon  
(or) Cocoa 70%  
(or) Rue Saint Honoré  
(or) Fresh strawberries / New Zealand spinach & Dill

Compose your menu “Sur Measure” from 6 to 8 courses  
6 courses: 190€ / 7 courses: 230€ / 8 courses: 250€

• Fixed courses

*Cheese or Angel cream 15 € - 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*

*#SurMeasureparThierryMarx*