



Soy & Oysters “risotto” / Chanterelles mushroom ●

Lemongrass & Vegetable Sphere
(or) Shellfish mousse / Caviar longuet
(or) « Earth & Sea » Foie gras / Smoked eel

Green mackerel
(or) Turbot / Asparagus & Lovage
(or) Lobster / Artichoke & Wagyu / Vinegar *(Optional 30€)*

Lamb in «3 ways» / Carrot & Rhubarb / Vinegar powder
(or) « Challans » duckling / Cherries & Tarragon
(or) Charred beef from Miyazaki / Asparagus / Passion fruit *(Optional 30€)*

Sweet Bento ●


Blackcurrant sorbet powder / Kurogoma
(or) Sweet Beetroot
(or) Shea Butter Chocolate
(or) Fresh strawberries / New Zealand spinach & Dill

Compose your menu “Sur Mesure” 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

#SurMesureparThierryMarx