



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€)

Ceps Mushroom Pigeon & Wine lees (Pigeon for 2 people)
(or) Veal in « 3 ways » / Carrot & Fig / Vinegar powder
(or) « Wasabi » Beef Miyazaki (Optional 30€)

Sweet Bento ●

Pepper & Melon
(or) Cocoa 70%
(or) Rue Saint Honoré


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

White truffle : Optional 20€

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