



Octopus / Feta and candied lemon / Roasted spices ●

Langoustine «Roasted buckwheat» / Cucumber & Pepper mint

Lemongrass & Vegetable Sphere

Soy & oysters “risotto” / Morels

Green mackerel

Turbot / Asparagus & Wild garlic

Lamb in «3 ways» / Carrot & Rhubarb / Vinegar powder

Pigeon in leek crust & Morels ravioli

Sweet Bento ●


Compose your menu “Sur Measure” from 4 to 7 courses
4 courses: 85€ / 5 courses: 100€ / 6 courses: 120€ / 7 courses: 150€

● Fixed courses

“Lunch” menu is served from Tuesday to Friday only, except for bank holidays

Cheese or Angel cream 15€ - Origin of meats: European Union

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