



Fresh almond / Watermelon & Verbena •

Langoustine «Roasted buckwheat» / Cucumber & Pepper mint

Lemongrass & Vegetable Sphere

Soy & oysters “risotto” / Chanterelles mushroom

Green mackerel

Turbot / Asparagus & Lovage

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

« Challans » duckling / Cherries & Tarragon

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*