



“Mimosa style egg” ●

« Earth & Sea » Foie gras / Smoked eel

Red lobster / Paella Jus *(Optional 15€)*

Onion soup “in trompe-l’œil style”

Soy & oysters “risotto” / Morels

Green mackerel

John Dory / Pistachios & Confit lemon

Sweet and sour Challans duckling / Hibiscus  
« Homage to Claude Deligne »

« Wasabi » Beef Miyazaki *(Optional 30€)*

Sweet Bento ●

Compose your menu “Sur Mesure” from 4 to 6 courses


4 courses: 85€ / 5 courses: 100€ / 6 courses: 120€

● Fixed courses

*Cheese or Angel cream 18€ - Origin of meats: European Union & Japan*

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

*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**