



Structured & deconstructed squash ●

“Hot & Cold ” fine purée of corn , Sancho pepper

Scallops / Tangerine / Instant jelly

Tarbais Bean " soft & crunchy "

Soy and oysters “risotto” / Truffle

Caramelized monkfish with sherry, Chinese artichokes with salt from “Maldon”

Caramelized pigeon, confit of onions and hibiscus flower

Spare ribs / Wasabi emulsion and Shizo / Jus of roasted sesame

Cheese : Comté from “La Maison Mons” – 24 months matured

Sweet Bento & Freshness clementine / Hazelnuts of Piedmont ●

Compose your menu “Sur Measure” from 5 to 8 dishes
5-courses: 85€ / 6-courses: 100€ / 7-courses: 115€ / 8-courses: 130€

● Fixed courses

“Lunch” menu is served from Tuesday to Friday only, except for bank holidays Net price, service included – Origin of meats: European Union & Japan – Cheques are not accepted

#SurMeasureparThierryMarx