



ten years of seto

OYSTERS

with potatoes, frigitelli peppers, caviar
and Champagne sauce

ROASTED BLUE LOBSTER

with "bagna cauda", cuttlefish and vanilla scented bisque

RISOTTO

with raspberry and herbs cream

"PLIN RAVIOLI"

stuffed with roasted duck, pumpkin and capers

EEL

red wine glazed with foie gras and rosemary sauce

FIG FED CHICKEN BREAST

with coffee powder, roasted spring onion
and giblets millefeuille

RHUBARB

with "riz au lait", lemongrass, rhubarb and shiso sorbet

Tasting menu 250, beverage excluded