



Soy & Oysters “risotto” / Button mushrooms ●

Onion soup “in trompe-l’œil style”
(or) Shellfish mousse / Caviar longuet
(or) « Earth & Sea » Foie gras / Smoked eel

Green mackerel
(or) Pan-fried scallops / Pistachios & Confit lemon
(or) Miso Lobster (Optional 30€)

Puffed potato Pigeon & Celery / Wine lees
(or) Sweetbread spaghetti
(or) « Wasabi » Beef Miyazaki (Optional 30€)

Sweet Bento ●


White lemon & Greek yogurt sorbet
(or) Cocoa 70%
(or) Caramelized apples with chestnuts & Glazed chestnut

Compose your menu “Sur Measure” from 6 to 8 courses
6 courses: 190€ / 7 courses: 230€ / 8 courses: 250€

● Fixed courses

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

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*