



Langoustine Cucumber & Mint ●

« Earth & Sea » Foie gras / Smoked eel

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

Onion soup “in trompe-l’œil style”

Soy & oysters “risotto” / Ceps

Green mackerel

Lacquered John Dory / Potatoes from Noirmoutier & olives from Kalamata

Veal in «3 ways» / Carrot & Fig / Vinegar powder

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

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 & Japan

White truffle : Optional 20€

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
#SurMeasureparThierryMarx*