



Cooked langoustine / Leeks & Nantua sauce ●

« Earth & Sea » Foie gras / Smoked eel

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

Onion soup “in trompe-l’œil style” **T**

Soy & oysters “risotto” / Black truffle **T**

Green mackerel

Pan-fried scallops / Pistachios & Confit lemon

Puffed potato Pigeon & Celery / Wine lees **T**

« 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*

**T** Black truffle : *Optional 25€*

*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*