



Sphere / petals butternut ●

« Earth & Sea » Foie gras / Smoked eel

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

Onion soup “in trompe-l'œil style”

Soy & oysters “risotto” / Ceps Mushrooms T

Green mackerel

John Dory Green Label

Sweet and sour Challans duckling / Hibiscus

*« Homage to Claude Deligne »*

Crushed raw beef Wagyu / Pickles & tails Capers / instant broth *(Optional 30€)*

Sweet Bento ●

Compose your menu “Sur Mesure” from 4 to 6 courses :


4 courses: 85€ / 5 courses: 100€ / 6 courses: 120€

● Fixed courses

*Cheese or Angel cream 18€ - Origins of meats: France & Japan*

T *White truffle : Optional 30€*

*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***