

## MENUS

5 courses 135€\*

8 courses 175€

Wine pairing 4 glasses 60€

Wine pairing 6 glasses 90€

Reserve pairing 6 glasses 250€

Non-alcoholic pairing 4 glasses 48€

### Snacks\*

Cone/ Horseradish/ Tonburi  
Meringue/ Sea bass/  
Wasabi/ Caviar  
Tartlet/ Pissaladière  
Rhubarb/ Gin/ Sage

3

### Vegetal\*

White Asparagus  
Egg confit / Hazelnut  
Dashi/ Vegetable Jus  
Savory Oil

6

### Bresse Chicken\*

Tender and Glazed  
Wild Garlic  
Tartlet/ Thighs  
Brown Jus/ Green Emulsion

1

### Gillardeau Oyster

Chantecler Apple  
Celery/ Lovage  
Sake Granita

4

### Langoustine

Shellfish/ BBQ  
Beurre blanc/ Verbena  
Lemongrass/ Ginger  
Crispy/claws/ Tartare

7

### Green Refresher

Sorbet/ Kiwi/ Parsley  
Kiwi/ Confit  
Wasabi

2

### Salmon Trout\*

Smoked with vine shoots  
Pearl onions/ Kalamansi  
Emulsion/ Olive oil  
Trout roe

5

### Red Mullet\*

Carnaroli Rice/ Rockfish Jus  
Shellfish/ Saffron  
Herb Oil

8

### Chocolat/ Sobacha\*

70% Chocolate/ Creamy  
Sobacha/ Praline  
Mucilage Sorbet