

STARTERS

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| SEVRUGA CAVIAR FROM MAISON MONARQ Teion Chori scallop, Japanese toast, cauliflower cream | 85€ |
| COMPOSTELLA smoked scallop : cauliflower custard, lotus flower roots, trout eggs, apple with local saffron panfried scallop : cauliflower with curry, peanuts, shellfish emulsion, coffee powder | 55€ |
| THE " ONSEN " EGG FROM LA FERME DES GALACHES leek & potato, crunchy spelt, cheese emulsion | 65€ |
| SEA DEVIL squid tagliatelles, celeriac risotto, squid ink crisp, calmar juice fried tentacle, Nori | 52€ |

MAIN COURSES

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| ROASTED MONKFISH mashed & sliced parsley roots, Dashi & Kombu's beurre blanc | 72€ |
| JOHN DORY spinach, potatoes, Japanese turnip, miso & yuzu sauce | 85€ |
| SWEETBREAD broccoli purée, peanuts, caper & lemon sauce | 80€ |
| SMOKED QUAIL green cabbage, mushroom, hazelnuts, beetroot with verbena, Foie Gras jus | 75€ |
| WAGYU A4 BEEF, SMOKED ON BINCHOTAN - <i>Japanese origin</i> mashed carrot <i>served with a Wagyu carpaccio - "Shabu Shabu" style with vegetables</i> | 148€ |

CHEESES

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| FARMHOUSE 'BRIE DE MEAUX' black olive oil from 'A l'Olivier' | 24€ |
| TRADITIONAL FARMHOUSE 'BRIE DE MEAUX' | 20€ |

DESSERTS

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| HAZELNUT-ESPRESSO coffee cream, hazelnut praliné, coffee ice cream, crispy chocolate crepe, caramelized hazelnuts, cacao, Sichuan pepper | 35€ |
| PEAR'S QUEEN almond biscuit, pear sorbet, caramel cream, meringue, caramel sauce, almond milk | 32€ |
| TAHITIAN BLACK GOLD crispy crepe, Vanilla ice cream & whipped cream, toasted rice, grated Vanilla | 40€ |