

**INSPIRATION AU VOYAGE - 8 courses – 185€**

*For the entire table, thanks for ordering the same menu*

Before 1:00 p.m for lunch and 9:00 p.m for dinner



SEVRUGA CAVIAR FROM MAISON MONARQ  
Teio Chori scallop, Japanese toast, cauliflower cream

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SEA CHESTNUT  
urchin, Jerusalem artichoke, walnut crumble

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THE "ONSEN" EGG FROM LA FERME DES GALACHES  
leek & potato, crunchy spelt, Parmesan emulsion

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JOHN DORY  
spinach, potatoes, Japanese turnip, miso & yuzu sauce

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SWEETBREAD  
broccoli purée, peanuts, caper & lemon sauce

**OR**

WAGYU A4 BEEF, SMOKED ON BINCHOTAN - *Japanese origin* (+35 €)  
mashed carrot  
*served with a Wagyu carpaccio - "Shabu Shabu" style with vegetables*

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FARMHOUSE 'BRIE DE MEAUX'  
black olive oil from 'A l'Olivier'

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HAZELNUT-ESPRESSO  
coffee cream, hazelnut praliné, coffee ice cream, crispy chocolate crepe;  
caramelized hazelnuts, cacao, Sichuan pepper

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TAHITIAN BLACK GOLD  
crispy crepe, Vanilla ice cream & whipped cream, toasted rice, grated Vanilla

Wine-Pairing – 120€  
Selection of 8 wine glasses - 8cl

Soft-Pairing – 85€  
Selection of 7 glasses – 8cl

Homemade Products – Taxes and service are included