

**INSPIRATION AU VOYAGE in 8 courses 185€**

For the whole table only

before 1pm at lunch time and 9pm at dinner

SEVRUGA CAVIAR FROM MAISON MONARQ  
Teion Chori scallop

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SEA CHESTNUT  
Urchin & Jerusalem artichoke

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« ONSEN » EGG FROM GALACHES FARM  
Leek & potato mousse, crunchy spelt, Black Truffle, Parmesan cheese emulsion

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JOHN DORY  
Kabu, spinach, miso & Yuzu sauce

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SWEETBREAD  
Bimi, broccoli, caper brown butter

**OR**

WAGYU A4 BEEF, BINCHOTAN SMOKED *japanese origin* (+35€)  
Served with a Wagyu carpaccio - "Shabu Shabu" style - and seasonal vegetables

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FARMHOUSE « BRIE DE MEAUX »  
Black olive oil from Provence

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MOKA  
Coffee, Hazelnut, cocoa, 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 7 wine glasses – 8cl

**Soft-Pairing – 85€**

Selection of 7 glasses – 8cl