

3-course Menu

For the whole table

only for lunch

75,00 €

Gyoza with Basque pork
Cordyceps / pulp of raw Bouchot mussels

John Dory wrapped in grape leaf
Smoked eel under the skin
French toast of eggplant

Fresh candied melon
Gavotte / fresh almonds

4-course Menu

For the whole table
only for lunch and Thursday evening

125,00 €

Lemon / caviar
Breton langoustines
Stracciatella

Gyoza with Basque pork
Cordyceps / pulp of raw Bouchot mussels

John Dory wrapped in grape leaf
Smoked eel under the skin
French toast of eggplant

Fresh candied melon
Gavotte / fresh almonds

6-course Menu

For the whole table

175,00 €

Lunch, Thursday evening and Friday evening

Lemon / caviar
Breton langoustines
Stracciatella

Gyoza with Basque pork
Cordyceps / pulp of raw Bouchot mussels

Blue Breton lobster
"Cooked blue"

John Dory wrapped in grape leaf
Smoked eel under the skin
French toast of eggplant

Fresh candied melon
Gavotte / fresh almonds

Soufflé hot / cold
Passion fruit / Miso from Kyoto with Okinawa salt
Praliné