

## Menu Jeannine

For the whole table

only for lunch

85,00 €

Eggplant/Bottarga

Wagyu ham A5/Beef cheek

Gyoza/Basque pork

Seashells

Pollock "Ikéjilé"/Salmorreta/Ponzu

Gavotte/Melon "Piel de Sapo"/Fresh almonds

Beignet/Apple/Salted butter caramel

"Minute made" ice cream

## Menu Felix

For the whole table  
except Friday evening

155,00 €

Eggplant/Bottarga

Wagyu ham A5/Beef cheek

Gyoza/Basque pork

Seashells

Langoustine/Juice with Italian "vénééré" rice/Vin Jaune

Pollock "Ikéjímé"/Salmorreta/Ponzu

Gavotte/Melon "Piel de Sapo"/Fresh almonds

Sake-Masu/Fruit/Blue vanilla ice cream

Beignet/Apple/Salted butter caramel

"Minute made" ice cream

## Menu Roland

For the whole table

210,00 €

Eggplant/Bottarga

Wagyu ham A5/Beef cheek

Gyoza/Basque pork

Lemon/caviar/Toro

Seashells

Langoustine/Juice with Italian "vénééré" rice/Vin Jaune

Pollock "Ikéjilé"/Salmorreta/Ponzu

Gavotte/Melon "Piel de Sapo"/Fresh almonds

Hot&cold soufflé/Passion fruit/Miso from Kyoto

Sake-Masu/Fruit/Blue vanilla ice cream

Beignet/Apple/Salted butter caramel

"Minute made" ice cream