

3-course Menu

For the whole table

only for lunch

75,00 €

Gyoza with Basque pork
Bouchot mussels, chicory

Bresse poultry on wood fire
Kabayaki
Venere rice

Gavotte biscuit
Nailed pineapple
Roasted with blue vanilla and licorice

4-course Menu

For the whole table
only for lunch and Thursday evening

135,00 €

Tamagoyaki
5 flavors

Gyoza with Basque pork
Bouchot mussels, chicory

Bresse poultry on wood fire
Kabayaki
Venere rice

Gavotte biscuit
Nailed pineapple
Roasted with blue vanilla and licorice

6-course Menu

For the whole table

185,00 €

Lunch, Thursday evening and Friday evening

Tamagoyaki
5 flavors

Gyoza with Basque pork
Bouchot mussels, chicory

King crab royal from Norway
Vin jaune

Bresse poultry on wood fire
Kabayaki
Venere rice

Gavotte biscuit
Nailed pineapple
Roasted with blue vanilla and licorice

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