

## 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

“Pot au feu” with royal crayfish from Britain

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