

Menu Jeannine

For the whole table

only for lunch

145,00 €

Per person

Chawanmushi A La Coque

Rhubarb | Hibiscus

Smoked Mussels In Hay | 1000-Ears

Squid Marble | Sujiko | Japanese Black Garlic

Tuna Akami | Black Miso | Crispy Mochi

Red Mullet | Sea Urchin | Artichoke

Thousand Leaves Biscuit | Strawberries | Avocado | Blue Vanilla

Gavotte | Potato

Stuffed Churros | Pistachio

Menu Felix

For the whole table
except Friday evening

215,00 €

Per person

Chawanmushi A La Coque

Rhubarb | Hibiscus

Smoked Mussels In Hay | 1000-Ears

Squid Marble | Sujiko | Japanese Black Garlic

Tuna Akami | Black Miso | Crispy Mochi

Crab | Morels | Shiroita Kombu | Codium

Red Mullet | Sea Urchin | Artichoke

Thousand Leaves Biscuit | Strawberries | Avocado | Blue Vanilla

Gavotte | Potato

Stuffed Churros | Pistachio

Cold Crispy Cannelé

Menu Roland

For the whole table

275,00 €

Per person

Chawanmushi A La Coque

Rhubarb | Hibiscus

Smoked Mussels In Hay | 1000-Ears

Squid Marble | Sujiko | Japanese Black Garlic

Lemon | Caviar | Langoustines | Stracciatella

Tuna Akami | Black Miso | Crispy Mochi

Crab | Morels | Shiroita Kombu | Codium

Red Mullet | Sea Urchin | Artichoke

Thousand Leaves Biscuit | Strawberries | Avocado | Blue Vanilla

Hot&Cold Soufflé | Passion Fruit | White Miso From Kyoto

Gavotte | Potato

Stuffed Churros | Pistachio

Cold Crispy Cannelé