

Menu Jeannine

For the whole table

only for lunch

150,00 €

Per person

Sômen Minute | Gamberro Rosso

Smoked Mussels In Hay | 1000-Ears With Saké

Chawanmushi A La Coque

3D Marble | Sujiko | Japanese Black Garlic

Crispy Mochi | Tuna Akami | Black Miso

Blue Lobster | Sweet-Sour Surprise Vegetable Garden

Ile Flottante | Avocado | Blue Vanilla

Gavotte | Apricot | Pistachio Bronte

Stuffed Churros | Figs | Fig Leaves

Menu Felix

For the whole table
except Friday evening

220,00 €

Per person

Sômen Minute | Gamberro Rosso

Smoked Mussels In Hay | 1000-Ears With Saké

Chawanmushi A La Coque

3D Marble | Sujiko | Japanese Black Garlic

Tomato | Peach | Umeboshi

Crispy Mochi | Tuna Akami | Black Miso

Mont-Blanc | Crab | Seashells | Shiroita Kombu | Codium

Blue Lobster | Sweet-Sour Surprise Vegetable Garden

Ile Flottante | Avocado | Blue Vanilla

Gavotte | Apricot | Pistachio Bronte

Stuffed Churros | Figs | Fig Leaves

Cold Crispy Cannelé | Cardamom | Horseradish | Thyme

Menu Roland

For the whole table

280,00 €

Per person

Sômen Minute | Gamberro Rosso

Smoked Mussels In Hay | 1000-Ears With Saké

Chawanmushi A La Coque

3D Marble | Sujiko | Japanese Black Garlic

Tomato | Peach | Umeboshi

Lemon | Caviar | Langoustines | Stracciatella

Crispy Mochi | Tuna Akami | Black Miso

Mont-Blanc | Crab | Seashells | Shiroita Kombu | Codium

Blue Lobster | Sweet-Sour Surprise Vegetable Garden

Ile Flottante | Avocado | Blue Vanilla

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

Gavotte | Apricot | Pistachio Bronte

Stuffed Churros | Figs | Fig Leaves

Cold Crispy Cannelé | Cardamom | Horseradish | Thyme