

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

Puffed Potatoes | Koji Fudge | Blue Vanilla

Gavotte | Plums | Woodruff

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

Percebes | Shiroita Kombu | Codium

Crispy Mochi | Tuna Akami | Black Miso

Norwegian Shrimps | Beef | Coffee | Shiokara

Blue Lobster | Sweet-Sour Surprise Vegetable Garden

Puffed Potatoes | Koji Fudge | Blue Vanilla

Gavotte | Plums | Woodruff

Stuffed Churros | Figs | Fig Leaves

Kombu Saké Sorbet | Ume Shiso

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

Percebes | Shiroita Kombu | Codium

Lemon | Caviar | Langoustines | Stracciatella

Crispy Mochi | Tuna Akami | Black Miso

Norwegian Shrimps | Beef | Coffee | Shiokara

Blue Lobster | Sweet-Sour Surprise Vegetable Garden

Puffed Potatoes | Koji Fudge | Blue Vanilla

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

Gavotte | Plums | Woodruff

Stuffed Churros | Figs | Fig Leaves

Kombu Saké Sorbet | Ume Shiso