

CROUSTADE with char and its caviar
MACARON with passion fruit and coffee oil
BRIK ROLL with wild mushroom pâté and miso
+ *N25 CAVIAR* *toasted brioche with creme royal, wagyu tatar pata negra & 10g N25 Caviar plus 34 p.p.*

MENU

+ *FOIE GRAS* *with green apple, walnut and Sauternes plus 32 p.p.*
WHITE HALIBUT and deep-sea prawn with radish, clear tomato stock and wasabi
CALF Terrine of veal with Jerusalem artichoke, hazelnut and shiso
RED MULLET red mullet with bouillabaisse, cuttlefish and coriander
SEA BASS IKE JIME with its own jus, spring onion and kohlrabi
PIGEON with black salsify, beetroot and truffle
Upgrade: JAPANESE WAGYU "A5" plus 39 p.p.

CHOCOLATE chocolate with citrus, ginger and honey
raw milk cheese from “Maître Affineur Bernard Antony”
instead of dessert 16 / as supplement 26

SWEETS Chocolate truffle - caramel biscuit - quince - passion fruit & quinoa

MENU 179
125 (without char, lobster)



THE STAGE

prices in € incl. VAT