

Purple and Camus de Bretagne artichokes with fresh herbs and grated Sbrinz cheese



Lightly smoked green asparagus from Longelune,  
glazed abalone, dashi broth, rhubarb and grapefruit mousseline



**6/7** Tataki and tartare of bluefin tuna with toasted sesame oil,  
fennel marinated in cider vinegar



**7** Roasted langoustine, hazelnut butter, Buddha's hand, broccoli couscous, shimeji pickles



Hamachi confit in citrus butter, peas with Kama spices, parsley coulis with fresh ginger



Noisette of lamb, chiffonnade of its shoulder,  
fresh morels, broad beans, white asparagus



Hot and cold combination of Garigette strawberries and jasmine blossoms

**5 course menu :** pp 175,00 €  
with wine selection (1 glass per course) : pp 240,00 €  
Last order 20h30

**6** **6 course menu :** pp 200,00 €  
with wine selection (1 glass per course) : pp 275,00 €  
Last order 20h15

**7** **7 course menu :** pp 235,00 €  
with wine selection (1 glass per course) : pp 320,00 €  
Last order 20h00

## OUR MENUS

Service and Taxes included

Please advise us of any allergies or specific food restrictions.  
For the respect of our teams, we close our house at 00:15 am

ANY CHANGE TO A MENU WILL INCUR A SURCHARGE