

Un

Tuna

akami / artichoke / sudachi

Sea Urchin

cauliflower / minneola tangelos / green apple 

Wild Red King Crab

foie gras / oxalis / bouillon corsé 

Zebra Tomato

gold ossetra caviar / nepetella / black cherry 

Cuttlefish

snaké / gremolata / marinière réduction

Madai

sashimi / cucumber / lemon verbena / ajoblanco 

Deux

Blue Prawns

smoked pike roe / genmaicha tuile / dill & chive bouillon

Crookneck Yellow Squash

olive taggiasche / tomato passata / lemon basil  

Scallop

lightly smoked / gold ossetra caviar / champagne hazelnut 

Langoustine

slightly cooked / stuffed zita / swarnadwipa / green curry

Frog Legs

blanquette / garlic bouillon / parsley velour 

Rouget Barbet

grilled / piperade / bouillabaisse reduction 

Three-Course Experience

Un or Deux / Trois / Dessert

175 prix fixe

70 wine pairing | 105 reserve wine pairing

40 non-alcoholic pairing

Trois

Black Bass

braised / artichoke & razor clams / ginger condiment / turmeric shoyu 

Wild Turbot

poached / zucchini flower / costata romanesco / amontillado sabayon 

Kampachi

barely grilled / kabu / combawa / lemongrass ginger infusion 

Lobster

cuit sur la braise / ginger emperor carrot / tarragon / kampot pepper sauce 

Squab

racan / roasted / orange condiment / farce à gratin / sauce diable 

Wagyu Beef Cap

rosa bianca eggplant / gremolata / gekkeikan sake reduction 

Desserts

Tart “Tout Chocolat”

warm

Royal Ann Cherry

osmanthus & elderflower / purple shiso sorbet / sakura 

Mango

creamy & crispy rice / coconut emulsion 

Soufflé

orange marmalade / green cardamom ice cream 

Brebirousse D’Argental

caramelized walnuts / pineau des charentes

Four-Course Experience

Un / Deux / Trois / Dessert

205 prix fixe

95 wine pairing | 140 reserve wine pairing

50 non-alcoholic pairing

 vegetarian,  gluten free. Raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness. Please let us know about food allergies, and dietary preferences.

