

Un

Tuna

akami / artichoke / sudachi

Sea Urchin

cauliflower / minneola tangelos / green apple ㉟

Wild Red King Crab

foie gras / oxalis / bouillon corsé ㉟

Zebra Tomato

gold ossetra caviar / nepetella / black cherry ㉟

Madai

sashimi / cucumber / lemon verbena / ajoblanco ㉟

Cuttlefish

snaké / gremolata / marinière réduction

Deux

Blue Prawns

smoked pike roe / genmaicha tuile / dill & chive bouillon

Crookneck Yellow Squash

olive taggiasche / tomato passata / lemon basil ㉟

Scallop

lightly smoked / gold ossetra caviar / champagne hazelnut ㉟

Langoustine

slightly cooked / stuffed zita / swarnadwipa / green curry

Frog Legs

blanquette / garlic bouillon / parsley velour ㉟

Rouget Barbet

grilled / piperade / bouillabaisse reduction ㉟

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 ㉟

Wild Turbot

poached / zucchini flower / costata romanesco / amontillado sabayon ㉟

Kampachi

barely grilled / kabu / combawa / lemongrass ginger infusion ㉟

Lobster

cuit sur la braise / red kuri squash / kampot pepper sauce ㉟

Squab

racan / roasted / orange condiment / farce à gratin / sauce diable ㉟

Wagyu Beef Cap

rosa bianca eggplant / gremolata / gekkeikan sake reduction ㉟

Desserts

Tart “Tout Chocolat”

warm

La Framboise

osmanthus & elderflower / purple shiso sorbet / sakura ㉟

Le Tropical

mango / rum granité / coconut crispy rice ㉟

Soufflé

orange marmalade / green cardamom ice cream ㉟

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

㉟ vegetarian, ㉟ 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.