

Un

Tuna

akami / artichoke / sudachi

Sea Urchin

broccolini / minneola tangelos / green apple ④

Wild Red King Crab

foie gras / oxalis / bouillon corsé ④

Zebra Tomato

gold ossetra caviar / nepetella / black cherry ④

Cuttlefish

snaké / gremolata / marinière réduction

Madai

sashimi / cucumber / lemon verbena / ajoblanco ④

Deux

Blue Prawns

smoked pike roe / genmaicha tuile / dill & chive bouillon

Crookneck Yellow Squash

olive taggiasche / tomato passata / lemon basil ④

Scallop

lightly smoked / gold ossetra caviar / champagne hazelnut ④

Langoustine

slightly cooked / stuffed zita / swarnadwipa / green curry

Frog Legs

blanquette / garlic bouillon / parsley velour ④

Rouget Barbet

grilled / piperade / bouillabaisse reduction ④

Three-Course Experience

Un or Deux / Trois / Dessert

175 prix fixe

70 wine pairing | 40 non-alcoholic pairing

Trois

Black Bass

braised / artichoke & razor clams / ginger condiment / tumeric shoyu ④

Wild Turbot

poached / zucchini flower / costata romanesco / amontillado sabayon ④

Kampachi

barely grilled / kabu / combawa / lemongrass ginger infusion ④

Lobster

cuit sur la braise / snow peas / coconut / malabar pepper sauce ④

Squab

racan / roasted / orange condiment / farce à gratin / sauce diable ④

Wagyu Beef Cap

rosa bianca eggplant / mint / gekkeikan sake reduction ④

Desserts

Tart “Tout Chocolat”

warm

Royal Ann Cherry

osmanthus & elderflower / purple shiso sorbet / sakura ④

Mango

creamy & crispy rice / coconut emulsion ④

Soufflé

orange marmalade / green cardamom ice cream ④

Brebirousse D’Argental

caramelized walnuts / pineau des charentes

Four-Course Experience

Un / Deux / Trois / Dessert

205 prix fixe

95 wine pairing | 50 non-alcoholic pairing

④ vegetarian, ④ 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.

