

**A stark elegance
Less show-and-tell
Our focus now on produce,
Execution and choice
A balance between
non conformity and familiarity
Rigour and comfort
Glamour and grunge
Aesthetics and deliciousness**

Tasting menu

Sample menu subject to chefs selection

Oyster

Roasted in French onion soup with a thin slice of Comte

Hamachi

raspberry vinegar, aged beef fat

Caviar Donburri

fresh wasabi, virgin soy

Hand dived scallop

Warmed in foie gras fat and Gordal Olive juice

Hake throats

cooked in a sauce of their swim bladders and iberico ham

Turbot

Line caught, Cooked on the bone over open fire,
Lychee and horseradish ketchup, gravy of its bones

Bresse Chicken AOC

poached and roasted, Pili Pili of chicken skin,
ginger and garlic. Chicken fat rice

Beef

Gunma prefecture A4, foie gras,
smoked eel, long pepper sauce

Smoked Vanilla soft serve

Oscietra caviar, duck caramel sauce

Ephemirism

a collaborative dessert with Parisian artist and skater Benoit Bahy

Tasting menu	165
Wine pairing	155
Alcohol free pairing	75