



Half cooked tuna & Buddha hand lemon ●

Structured & De-structured Soup « Saint-Germain »

Langoustine « Roasted buckwheat » / Cucumber & Pepper mint

« Earth & Sea » Foie gras / Smoked eel

Soy & oysters “risotto” / Black truffle

Roasted seabass « Crispy scales » / Piemont hazelnuts & Toasted bread

Roasted monkfish / Lychees & Seaweed foam

Suckling pig with red wine / Clementine / Parsnip

Duckling from Challans / Cranberries & Pearl onions

Sweet Bento ●

Compose your menu “Sur Mesure” from 4 to 7 courses  
4 courses: 85€ / 5 courses: 100€ / 6 courses: 120€ / 7 courses: 150€

● Fixed courses

*“Lunch” menu is served from Tuesday to Friday only, except for bank holidays*

*Cheese or Angel cream 15 € - Origin of meats: European Union*

*Black truffle : Optional 40€*

*Net price, service included - Cheques are not accepted*

☰ *The dishes “faits maison” are created here from brut products*

*#SurMesureparThierryMarx*



Soy & oysters “risotto” / Black truffle ●

Structured & De-structured Soup « Saint-Germain »

(or) Shellfish mousse / Caviar longuet

(or) « Earth & Sea » Foie gras / Smoked eel

Pan-fried scallops & Truffle snow

(or) Roasted seabass « Crispy scales » / Piemont hazelnuts & Toasted bread

(or) Miso lobster (*Optional 30€*)

Suckling pig with red wine / Clementine / Parsnip

(or) Pigeon in leek crust & Truffle ravioli

(or) Miyazaki beef / « Os à moelle » style palm hearts (*Optional 30€*)

Sweet Bento ●

Frozen Saké / Corsican crystallized fruits

(or) Sweet Beetroot

(or) Shea Butter Chocolate

(or) Sphere / Yogurt foam / Coconut rum

Compose your menu “Sur Measure” from 6 to 8 courses


6 courses: 190€ / 7 courses: 230€ / 8 courses: 250€

● Fixed courses

*Cheese or Angel cream 15 € - Origin of meats: European Union & Japan*

*Black truffle: Optional 40€*

*Net price, service included – Cheques are not accepted*

 *The dishes “faits maison” are created here from brut products*

*#SurMeasureparThierryMarx*