



Omakase

Savoury Emotions

Praise of neutrality, a whole sole expressed

Dome of sasanishiki rice with glazed turnip
Marine jelly “recipe from the great Auguste Escoffier”

Natural langoustine,
Black lemon and sesame mayonnaise

Steamed murex shellfish, tangy vegetables petals

Sashimis with shiso sauce

Sushis nigiris collection

Local zucchini flower steamed with seaweed,
Flower pollen sauce

Iced almond milk with dried beef,
Yuzu ponzu with herbs oil

Amamis

Aloe vera with olive oil
« Vague des larmes du soleil levant »

Sugar-crusted red plum with shiso
Sorbet and powdered meringue

Poached and semi-dried fig in curry puff pastry
Steamed omelette with yuzu caramel

Single-origin coffee, « Calima » cold brew
Collection 1895 by Lavazza



Empreinte

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