



MENU

Saint Valentin

Savoury emotions

Belon oyster,
Shari cream, saké gelly

Sea urchin,
Red cabbage and juniper berry

Poached langoustine,
Ginger and shiso mayonnaise

Murex shellfish,
Tangy vegetables petals

Tuna sashimi,
Traveller's powder and, brown sesame sauce

Sushis nigiris collection

Red miso royale

Wood-fired Oscietàra caviar in a kombu leaf
Spinach and buttermilk

Poultry and mushroom consommé

Amamis

Iced kiwi and wasabi

Crunchy bearylly tile,
white miso chocolate cream

Crispy black truffle mochi
Chips of candied chestnut and salted lemon