

Menu Odysée

Hokkaido Sea Urchin

Caviar / Cauliflower / Dashi

Meursault, Maison Louis Latour, Côte de Beaune, 2017

King Crab

Gillardeau n°2 Oyster / Cucumber / Shiso

Les Clos, Domaine Simonnet-Febvre, Chablis, 2017

*** French Blue Lobster ***

Zucchini Flower / Brown Shrimp / Pepper Sauce

Vouvray Demi Sec, Foujoin, Loire Valley, 1989

Stone Bass

Abalone / Artichoke / Tomato

Château Neuf du Pape, Domaine Sénéchaux, Rhône Valley 2017

Salt Marsh Lamb From Rhug Estate

Saddle / Confit Shoulder / Eggplant

Aloxe-Corton, Domaine Latour, Côte-de-Beaune, 2017

Japanese A4 Sirloin (supp 180)

Beef Dressing / Organic Honshimenji / Mash Potato

Paillac, Reserve De La Comtesse, Bordeaux, France 2015

Or

Bresse Pigeon from Mieral

Beetroot / Australian Truffle / Tarragon

Paillac, Reserve De La Comtesse, Bordeaux, France 2015

Pineapple

Rambutan / Mangosteen / Orange Blossom

French Peach

Verbena / Crumble / Sorbet

Jurançon 'Ballet d'Octobre', Domaine Cauhapé, South West, France 2017

Coffee or Tea / Sweets