



Long tasting menu

Foie micuit with apple and vainila

Pea curd, milky seafood knife and citronella air

Cod “ragout” chickpea creamy and mushroom

Seasonal rice “tuber melanosporun”

Duroc pork chop, apple with tonka bean, potato crispy with “cajun”

Strawberry textures with spices and nuts

Chocolate with spices and nuts

TYPE OF MENU

* Short Menu: This menu without the foie entree or the dessert chocolates.

* Long Menu: This menu.

* XL Menu: This menu plus another main course and the assortment of cheeses.

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