

Menu

Kitchen chef:
Thierry Marx

Laboratory chef:
Raphaël Haumont

Jellied shellfish

Seawater jellied with kombu kelp, cockles,
emulsion of seawater and soya milk

★

Tomatoes with a play on textures

Tomato water, cryoconcentrated tomato,
jellied tomato and shiso, freeze-dried tomato

★

Lobster miso, eggplant

Lobster body, tempura of claw with cuttlefish
ink, seared eggplant with sesame, Breton
miso

★

Duck, blackcurrant and beetroot. Effervescence of dark fruits

Seared marinated duck, an instant
effervescent sauce, beetroot and
blackcurrant garnish

★

Liquid pudding

Liquid caramel, liquid vanilla cream and
choux-pastry water

L'inspirat

« La grande c
si on ne crée p
d'émotions. »

L'univers de c
la terre et le fe
des aliments e
ce banquet co
où la science fa
Attendez le dé
embarquer par

Spectacle de GRAPHICS e

Inspiration

“Great cuisine [
we do not create
emotion.” Thierry

This menu's worl
and fire. It focuse
and a sustainable
as a meeting of tr
a show.

Wait for the start
away by the celeb

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