OTO
NALI

DÎNER DU 31 DÉCEMBRE 2026

120€ par personne hors boissons

Chef's Amuse-Bouche

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Breton couscous and seared cuttlefish, with Wakame seaweed curry

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Dashi broth infused with yuzu, served with grilled sea bream, Binchotan-style

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Poached half Breton lobster, accompanied by a saffron sauce and seasonal vegetables

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Bresse poultry suprême, delicately studded, served with a meat juice and a morel mushroom sauce

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Chocolate biscuit, Black Forest-style