

AKKO

- restaurant -

Sébastien Oger

Crab | Radish | Candied Tomato | Cucumber | Sesame

Red Mullet | Gnocchi | Parmesan | Sucrine | Olive | Juice of Broccoli *

Mussels & Shrimp | Sapphire | Bell Pepper | Pak Joy | White Butter Sauce Wasabi**

« Signature Dish »

Langoustine | Spinach | Peas | Dashi Yuzu Broth ***
supplement 20 Euros « 15gr of Royal Belgian Oscietra Caviar »

Beef | Onions | Artichoke | Potato | Anchovy | Tarragon Butter

Cheese Selection from Cheese Master Fauville ****

Lemon | Meringue | Verbena | Almond | Sorbet of Honey-Lemon thyme

3-course € 77 (Only Tuesday to Thursday) | 4-course* € 87

5-course** € 97 | 6 courses***€ 107

7-course**** € 117

1 menu per table.

For changes to the menu, a supplement of €10 may be charged.