

TASTING MENU

Amuse Bouche

Kingfish tartare

Jalapeno | kohlrabi | apples | dill

or

Beef tartare

Porcini | black caviar | malt

Bread

Octopus

Nduja | black olives | green beans

or

Foie gras

Smoked eel | hazelnuts | apples

Intermezzo

Quail (Aka Quail Kiev)

Carrots | parsley | raspberries

or

Cod

Globe artichoke | colors

Chocolate

Buckwheat | Valrhona chocolate | coffee

or

Pear

Tarragon | juniper

Mignardises

TASTING MENU - **EIGHTYFIVE**
WINE PAIRING - **THIRTYNINE**
PREMIUM WINE PAIRING - **EIGHTY**

Please ask your waiter if you require any information regarding allergies or intolerances

A LA CARTE

Kingfish tartare

Jalapeno | kohlrabi | apples | dill

22.00

Beef tartare

Porcini | black caviar | malt

22.00

Otoro tartare

Fatty Bluefin tuna | black truffles | potato

34.00

Apple-parsnip tartar

kohlrabi | jalapeno | miso

16.00

Scarlet shrimp

Jerusalem artichoke | coconut | black garlic

29.00

Foie gras

Smoked eel | hazelnuts | apples

22.00

Porcini mushroom Royale

apple | hazelnuts | shimeji

16.00

Octopus

Nduja | black olives | green beans

26.00

Eel dumpling

Crayfish essence | potato | red caviar

18.00

Cabbage

Celery root | black truffle | edible dirt

16.00

Quail (Aka Quail Kiev)

Carrots | parsley | raspberries

20.00

Cod

Globe artichoke | colors

23.00

Venison

Salsify | lovage | black garlic

34.00

Chocolate

Buckwheat | Valrhona chocolate | coffee

12.00

Pear

Tarragon | juniper

12.00

TASTING MENU FOR VEGETARIANS

Amuse Bouche

Bread

Apple-parsnip tartar

kohlrabi | jalapeno | miso

Porcini mushroom Royale

apple | hazelnuts | shimeji

Intermezzo

Cabbage

celery root | black truffles | edible dirt

Chocolate

Buckwheat | Valrhona chocolate | coffee

or

Pear

Tarragon | juniper

Mignardises

TASTING MENU - **FIFTYEIGHT**
WINE PAIRING - **THIRTYNINE**
PREMIUM WINE PAIRING - **EIGHTY**

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