

A L A C A R T E M E N U

Kingfish tartare jalapeno   kohlrabi   apples   dill	29.00
Beef tartare lovage   black truffles	27.00
Otoro tartare fatty Bluefin tuna   black truffles   potato	39.00
—	
Foie gras shimeji   chestnut soup   truffles	26.00
Eel and Foie gras rice   dashi	24.00
—	
Quail (A.k.a. Quail Kyiv) carrots   parsley   raspberries	24.00
Turbot Jerusalem artichoke   parsnip   salicornia	34.00
Beef Stroganoff Wagyu A5   truffles	42.00
Wagyu A5, Kagoshima, Japan (110 g) green curry   enoki mushrooms   eggplant	95.00
—	
Mint and chocolate	14.00
Rhubarb	14.00

PETIT TASTING MENU

Amuse Bouche
—
Bread and butter
—
Yellow Tomato black bread   chives
—
Hiramasa asparagus   ground cherry
—
Black Cod beans   peas   yuzu or
Venison topinambur   cherries or
Wagyu A5, Kagoshima, Japan (110 g) +45.00 green curry   enoki mushrooms   eggplant
—
Mint and chocolate or
Rhubarb

TASTING MENU - EIGHTY  
WINE PAIRING - FIFTY

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

# GRAND TASTING MENU

Amuse Bouche

—  
Bread and butter

—  
Yellow Tomato  
black bread | chives

—  
Hiramasa  
asparagus | ground cherry

—  
Crab  
tarragon | sweet corn

—  
Sweetbreads  
lovage | pearl barley

—  
Black Cod  
beans | peas | yuzu  
or

—  
Venison  
topinambur | cherries  
or

Wagyu A5, Kagoshima, Japan (110 g) +45.00  
green curry | enoki mushrooms | eggplant

—  
Mint and chocolate  
or

Rhubarb

—  
Mignardises

TASTING MENU - ONEHUNDREDTWENTY  
WINE PAIRING - SIXTYFIVE

# TASTING MENU FOR VEGETARIANS

Amuse Bouche

—  
Bread and butter

—  
Beetroot Mille-feuille  
bread ice cream | cranberries | citrus

—  
Yellow Tomato  
black bread | chives

—  
Porcini mushroom Royale \*  
apple | hazelnuts | shimeji

—  
Celery\*  
pearl barley | apple | dill

—  
Pumpkin  
paprika | tarragon | plum

—  
Mint and chocolate  
or

Rhubarb

—  
Mignardises

4 COURSES TASTING MENU - SEVENTYFIVE  
WINE PAIRING - FIFTY

\*6 COURSES TASTING MENU - NINETYFIVE  
WINE PAIRING - SIXTYFIVE