

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

Lovage corn velouté peas Dragon Fruit	24.00
Otoro tartare fatty Bluefin tuna black truffles potato	42.00
Dumplings porcini chestnut truffles	27.00
Monkfish nduja beans parsley	38.00
Lamb Loin mint salicornia goat cheese	38.00
Beef Stroganoff Wagyu A5 truffles	45.00
Wagyu A5, Kagoshima, Japan (110 g) malt pears oats	98.00
Souffle hazelnuts raisins	15.00
Plum Porto chocolate	15.00

PETIT TASTING MENU

Amuse Bouche
—
Bread and butter
—
Lovage corn velouté peas Dragon Fruit
—
Dumplings porcini chestnut truffles
—
Can be integrated as additional course
Otoro tartare 29.00 fatty Bluefin tuna black truffles potato
—
Monkfish nduja beans parsley or
Lamb Loin mint salicornia goat cheese or
Wagyu A5, Kagoshima, Japan (110 g) +45.00 malt pears oats
—
Souffle hazelnuts raisins or
Plum Porto chocolate
—
Mignardises

TASTING MENU - NINETY
WINE PAIRING - FIFTY

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

GRAND TASTING MENU

Amuse Bouche

Bread and butter

Lovage

corn velouté | peas | Dragon Fruit

Scallops

green curry | crispy chicken skin

Dumplings

porcini | chestnut | truffles

Can be integrated as additional course

Otoro tartare 29.00

fatty Bluefin tuna | black truffles | potato

Foie gras

apples | parsley | pearl barley

Monkfish

nduja | beans | parsley

or

Lamb Loin

mint | salicornia | goat cheese

or

Wagyu A5, Kagoshima, Japan (110 g) +45.00

malt | pears | oats

Souffle

hazelnuts | raisins

or

Plum

Porto | chocolate

Mignardises

TASTING MENU - ONEHUNDREDTWENTY
WINE PAIRING - SIXTYFIVE

TASTING MENU FOR VEGETARIANS

must pre-booked at least 12-hours

prior to your reservation

Amuse Bouche

Bread and butter

Beetroot Mille-feuille

bread ice cream | cranberries | citrus

Lovage*

corn velouté | peas | Dragon Fruit

Dumplings

porcini | chestnut | truffles

Celery*

pearl barley | apple | dill

Pumpkin

paprika | tarragon | plum

Souffle

hazelnuts | raisins

or

Plum

Porto | chocolate

Mignardises

4 COURSES TASTING MENU - EIGHTYFIVE
WINE PAIRING - FIFTY

*6 COURSES TASTING MENU - ONEHUNDRED
WINE PAIRING - SIXTYFIVE