

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

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

PETIT TASTING MENU

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

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

*Can be integrated as additional course*

### Otoro tartare 29.00

fatty Bluefin tuna | black truffles | potato

#### Scallops

green curry | crispy chicken skin

#### Dumplings

porcini | chestnut | truffles

#### 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

#### Tarragon

pineapple | meringue

#### 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

#### Lovage

corn velouté | peas | Dragon Fruit

### Beetroot Mille-feuille\*

bread ice cream | cranberries | citrus

#### Dumplings

porcini | chestnut | truffles

#### Celery\*

pearl barley | apple | dill

#### Pumpkin

paprika | tarragon | plum

#### Souffle

hazelnuts | raisins  
or

#### Tarragon

pineapple | meringue

#### Mignardises

4 COURSES TASTING MENU - EIGHTYFIVE  
WINE PAIRING - FIFTY  
\*6 COURSES TASTING MENU - ONEHUNDRED  
WINE PAIRING - SIXTYFIVE