

PETIT 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

Dumplings

porcini | chestnut | truffles

Monkfish

nduja | beans | parsley

or

Lamb Loin

mint | salicornia | goat cheese

or

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

malt | pears | oats

Earl Grey Tea

black currant | chocolate

or

Tarragon

pineapple | meringue

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

Can be integrated as additional course

Otoro tartare +29.00

fatty Bluefin tuna | black truffles | potato

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

Earl Grey Tea

black currant | chocolate

or

Tarragon

pineapple | meringue

Mignardises

TASTING MENU - ONEHUNDREDTWENTY

WINE PAIRING - SIXTYFIVE

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
Earl Grey Tea black currant chocolate	15.00
Tarragon pineapple meringue	15.00

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

Earl Grey Tea

black currant | chocolate

or

Tarragon

pineapple | meringue

Mignardises

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