

FLAVOR JOURNEY

PAPAYA “SOM TAM”

carrot | peperoni | cashew

HIRAMASA KINGFISH “OCEANIC AROMA”

coconut | oyster | ginger

10g Caviar “Ossetra” Jellyfish selection plus 39

UNSTUFFED GOOSE-LIVER “TWOFOLD” extra course

apricot | quatre épice | brioche

optional extra course plus 29

NORTH SEA PLAICE “GRENOBLER ART”

amalfi-lemon | baby spinach | caper blossom

10g Caviar “Baeri” Jellyfish selection plus 29

AMERICAN LOBSTER “NIKKEI”

avocado | mango | aji amarillo

10g Caviar “Imperial” Jellyfish selection plus 39

ATLANTIC MEAGRE “BOUILLABAISSE”

saffron | pepper | fennel

FRENCH SALT MARSH LAMB “PROVENCE” extra course

bush beans | kalamata olive | Don Boacarte anchovis

optional extra course plus 29

AGED PARMESAN “CRÈME BRÛLÉE”

peach | rosemary | olive oil

BLUEBERRY “CAKE”

elderflower | curd | poppy

PETITS FOURS

SNACKS

soup of eel | kimchi rösti | ceviche macaron |

Hamachi-ponzu-tartelette

BREAD VARIATION

sourdough | focaccia | yoghurt-butter |

chili | wild garlic | tomato olive

AMUSE BOUCHE

scottish salmon “gin tonic”

5 COURSE MENU

Papaya

Kingfish

Plaice

Meagre

Blueberry

169

wine journey + 89

6 COURSE MENU

Papaya

Kingfish

Plaice

Meagre

Aged Parmesan

Blueberry

189

wine journey + 104

7 COURSE MENU

Papaya

Kingfish

Plaice

Lobster

Meagre

Aged Parmesan

Blueberry

209

wine journey + 119

Our menu may contain all 14 major allergens. If you have any further questions, our service team is happy to assist you at any time.