

À la Carte

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| Corvina aji mirasol, passion fruit, radish, xo sauce and pandan | 16 |
| Vichysoisse + 5 gram Asetra kaviaar + 15 Smoked crème fraîche, bbq leeks, horseradish and parsley | 16 |
| Greveling oyster and white asparagus Fermented garlic, almond, grapes, lamb's letucce and algae | 19 |
| BBQ Oxtail Ramsons, morel, rettich and potato gnocchi | 18 |
| Duck liver BBQ celeriac, umeboshi and taggiasche olive | 19 |
| Monkfish and Octopus Salted lemon, tomato, bay leaf, garden peas ans Sobrasada | 26 |
| Sea bass Steamed in kombu, broccoli, seaweed, salty vegetables and clams | 28 |
| Anjou pigeon Charcoal beet, pomegranate, young sprouts and walnut | 32 |
| Lamb's filet Jus lamb, artichoke barigoule and tarragon | 32 |
| Seasonal cheese Selection Nut fig bread, apple syrup and celery confit | 13 |
| Jerusalem artichoke Birch juice, dark chocolate, vanilla and honey tea | 10 |
| Rhubarb Red currant, rosemary and goat cheese | 10 |