

À la Carte

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, sea lavender and algae	19
BBQ Oxtail Ramsons, morel, rettich and potato gnocchi	18
Duck liver BBQ celeriac, umeboshi and taggiasche olive	19
Red Mullet and Octopus Salted lemon, tomato, bay leaf, garden peas and 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
Dark Caraibe Caramel, blackberry and pecan	10