

<i>Menu Carte Blanche - 7 courses</i> (Available until 8:30 p.m.)	90
<i>Food and beverages pairing</i>	60

*À la carte**Starters*

Satay-roasted pumpkin / Burrata / Mushrooms / Peanut / Smoked paprika / Roasted garlic cream 🌱	14
Parsnip soup / Hazelnut / Homemade brioche / Black truffle / Kaskavali	16
Poached Oysters / Dashi Broth / Raw Cream / Purple Mustard / Shiso 🌱	17
Black mullet gravelax / Tandoori / Coconut milk broth / Green mango / Trout egg 🌱	17
Duck foie gras / Malabar white pepper / Beetroot / Apple / Toasted sliced bread	18

Mains

Mushroom risotto / Parsley and black garlic butter / Snacked shitakes / Spring onions / Chestnuts 🌱	25
Gyozas / Butternut Squash / Carrot / Ginger / Hibiscus / Sesame 🌱	26
Roasted Sea Bream / Beetroot mole / Eryngii / Rice paper / Almonds / Sea bream sauce 🌱	29
Lamb shoulder confit / Caramelized celery purée / Tuberos chervil / Carrot / Lamb juice / <i>Option pan-fried foie gras (+6 €)</i> 🌱	31
Snacked scallops / White butter / Jerusalem artichokes / Vanilla and pear gel / Wakame oil	38
Dry aged rib eye / Mashed sweet potatoes fritters / Pepper sauce / Braised baby lettuce / Timut mint gel / <i>To share for 2 (500g)</i>	80

Desserts

Beaufort cheese / Cumin and grape tuile / Dried grape pickles	12
Chocolate and coconut streuzel / Passion cream / Coconut sorbet / Hot chocolate	12
Pavlova Mango / Thai basil / Ginger / Tonka 🌱	12
Honey siphon / Pear sorbet / Honey tuile / Lippia Dulcis / Crumble 🌱	12
Pecan financier / Vanilla ganache / Butternut cream / Granola / Tangerine vinaigrette	12

Price in € including vat & service.

A full detailed allergens list is available on request.

🌱 gluten-free

🌱 vegan