

**CROSTINI** with beefsteak tartare, kohlrabi and citrus cream  
**TARTELETTE** with Jerusalem artichoke, rhubarb and wild garlic  
**CRISPY CUP** with trout ceviche  
**+ N25 CAVIAR** *toasted brioche with creme royal, wagyu tatar pata negra & 10g N25 Caviar plus 34 p.p.*

### **MENU**

**+ FOIE GRAS** *with green apple, walnut and Sauternes plus 32 p.p.*

**BALFEGO** and deep-sea prawn with radish, clear tomato stock and wasabi  
**EEL** Terrine of veal with Jerusalem artichoke, hazelnut and shiso  
**GUINEA FOWL** with savoy cabbage ravioli, morel, yuzukoshō and candied yuzu zest  
**SHELLFISH** with roasted yeast beurre blanc, peas and sherry  
**LAMB** with beetroot, almond and tarragon  
*Upgrade: JAPANESE WAGYU "A5" plus 39 p.p.*

**SPRING** Rhubarb, lemon thyme, raspberry and vanilla  
**raw milk cheese from "Maître Affineur Bernard Antony"**  
*instead of dessert 16 / as supplement 26*

### **SWEETS**

**MENU** 179  
125 (without eel, Guinea fowl)



THE STAGE

prices in € incl. VAT