

CROSTINI Beef tartare and yuzu
TARTELETTE with wild mushrooms and peas
MACARON with crab and wasabi
+ N25 CAVIAR *toasted brioche with creme royal, wagyu tatar
pata negra & 10g N25 Caviar plus 34 p.p.*

MENU

+ FOIE GRAS *with Fututo melon and green pepper plus 32 p.p.*

HAMACHI with wood sorrel, cucumber and kimizu

SALMON with butternut squash, ponzu and hazelnut

QUAIL with beetroot, verjus and Café de Paris

COD with miso kohlrabi and elderflower

BLACK ANGUS BEEF with aubergine, carrot and fennel
Upgrade: JAPANESE WAGYU "A5" plus 39 p.p.

COCONUT with passion fruit, vanilla and mocha
raw milk cheese from "Maître Affineur Bernard Antony"
instead of dessert 16 / as supplement 26

SWEETS

MENU 179
125 (without Salmon, Quail)



prices in € incl. VAT