



Chef's Menu

AMUSES



TUNA. OKONOMIYAKI. PONZU.

SCALLOP. SALTY FINGERS. BACON & SHALLOT.

SEA BASS. TOMATO. SERRANOHAM.

TURBOT. LANGOUSTINE. WILD GARLIC. *
< Add BAERII CAVIAR 5g €9,50 supplement >

DUCK LIVER. EEL. MISO. **

LAMB. ASPARAGUS. GARDEN PEA. or WAGYU A4. BLACK GARLIC. ONION.
< €28.- supplement >

RHUBARB. RASPBERRY. SOUFFLE.

5 courses € 72,50
6 courses € 82,50 *
7 courses € 92,50 **

Wine arrangement €49,00
Wine arrangement €58,00
Wine arrangement €67,00

Please be advised that all dishes may contain allergens.
Should you have any request we are happy to assist with your menu.
Due to the complexity of our dishes, it is not always possible to replace certain ingredients.