MANO
RESTAURANT

Chef's Menu

AMUSES

◇

TUNA. EEL. PASSION FRUITS.
< BAERII CAVIAR 5g €10,50 supplement >

SCALLOP. VIN JAUNE. XO SAUCE. *

STEAK TARTARE. DUMPLING. SHRIMP.

SOLE. BISQUE. SATE. **

GNOCCHI. OXTAIL. SANBAIZU.

DUCK. MISO. SHALLOT. OR WAGYU A4. BRIOCHE. CAVIAR.
< €47,00 supplement >

MANDARIN. CHAMPAGNE. CHESTNUT.

Extra course	SWEETBREAD. SAUERKRAUT. MUSTARD.	€30,00
Extra course	FOIE GRAS. APPLE. ALMOND.	€28,00

MENU	WINE ARRANGEMENT	ARMONÍA JOURNEY
5 courses €107,50	€55,00	€50,00
6 courses €118,50*	€65,00	€60,00
7 courses €130,00**	€75,00	€70,00

ARMONÍA JOURNEY- An artisanal selection of botanical juices, infusions, and housemade creations. Carefully crafted to complement each course of our menu – entirely without alcohol.

Due to the complexity of our dishes, modifications to certain ingredients may not always be possible.
Please note that all ingredients may contain allergens.