



Chef's Menu

AMUSES



HAMACHI. MANDARIN. MISO.

SCALLOP. VIN JAUNE. XO SAUCE. *

LANGOUSTINE. CHAR SIU. SPRING ONION.

TURBOT. LEEK. YUZU. **
< BAERII CAVIAR 5g €10,50 supplement >

GNOCCHI. OXTAIL. SANBAIZU.

"BEEF WELLINGTON"

BLACKBERRY. BEETROOT. CARDAMOM.

Extra course	SWEETBREAD. SAUERKRAUT. MUSTARD.	€30,00
Extra course	WAGYU A4. BRIOCHE. CAVIAR.	€40,00
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.