



## Chef's Menu

### AMUSES



HAMACHI. MANDARIN. MISO.

SCALLOP. VIN JAUNE. XO SAUCE. \*

TARTARE. OYSTER MUSHROOM. SANBAIZU.  
< BAERII CAVIAR 5g €10,50 supplement >

SEA BASS. EEL. YUZU. \*\*

QUAIL. GOCHUJANG. KIMCHI.

LAMB. WILD GARLIC. ASPARAGUS.

OR

WAGYU A4. BRIOCHE. CAVIAR.  
< €47,00 supplement >

COCONUT. BANANA. TEMPURA.

Extra course FOIE GRAS. APPLE. ALMOND. €28,00  
Extra course SWEETBREAD. PEA. BACON. €30,00

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 house-made 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.