

## Starters

Beetroot	<i>rouille, star anise, lemon</i>	24,-
Pommes Tsarine	<i>Oscietra caviar, potato, chives</i>	65,-
Anjou Pigeon	<i>lovage, tomato, pulse</i>	32,-
Hamachi	<i>daikon, coriander, verjuice</i>	36,-

## In between course

Artichoke	<i>Barigoule "Truffé"</i>	45,-
Gnocchi	<i>molasses, Parmesan, basil</i>	28,-
Langoustine	<i>anise, chocolate, dandelion</i>	38,-
Oyster	<i>sweetbread, ricotta, caviar</i>	26,-
Sweetbread	<i>fenugreek, bacon, lime</i>	36,-

## Main course

Mushroom	<i>sweet onion, parsley, parsnip</i>	35,-
Mussel	<i>celeriac, lemon, carrot</i>	30,-
Seabass	<i>black truffle, onion, duxelles</i>	55,-
Venison	<i>beetroot, cherry, cantharellen</i>	48,-
Kagoshima Wagyu	<i>green asparagus, pearl onion, miso</i>	85,-
Anjou Pigeon per two persons	<i>duck liver, girolles, cherry</i>	36,- pp

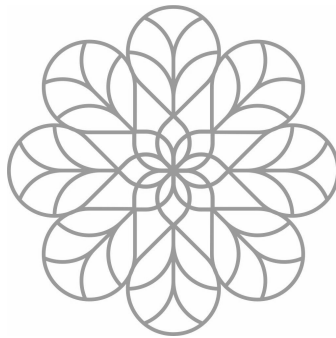
## Tribeca Menu

Mullet	<i>yogurt, sea urchin, lychee</i>
Mussel	<i>celeriac, lemon, carrot</i>
Oyster	<i>sweetbread, ricotta, caviar</i>
Catch of the Day	<i>seasonal vegetables</i>
Farm raised duck	<i>mustard seed, corn, vadouvan</i>
Green apple	<i>celery, milk, honey</i>

135,-

Cheese instead of  
Cheese additional

15,-  
22,-



## High End Menu

Oyster	<i>Oscietra caviar, dill, flax seed</i>
Langoustine	<i>chocolate, anis, dandelion</i>
Seabass	<i>black truffle, Parmezaan, celeriac</i>
Venison	<i>beetroot, cherry, cantharellen</i>
Kagoshima Wagyu	<i>green asparagus, pearl onion, miso</i>
Cranberry	<i>soufflé, chocolat, poppy</i>

195,-