



DEGUSTATION 5 COURSES 79€
Matching wines 69€

SMALL BITES

SOURDOUGH & BLACK BREAD 3€
Butter & seasonal spread
OYSTER 6€
Gillardeau No.3 / *Mignonette* sauce
OSCIETRA CAVIAR 10g/50g 25€/80€
Parmesan chips / smoky sour cream / shallot

STARTER

BEETROOT AND GOAT CHEESE 18€
Variations of beetroot / goat cheese snowman / herbs
ORIENTAL SALMON TARTARE 19€
Avocado / ginger / cucumber / ume / sesame
SALTED WHITEFISH 20€
Brioche / smoky sour cream / green onion / wakame
BEEF CARPACCIO 22€
Smoky eel mayonnaise / arugula / rice paper / parmesan / hazelnut

MAIN COURSE

CABBAGE FORGOTTEN ON CHARCOAL 17€
Sauerkraut *jus* / mustard seeds / smoked yogurt / shiso
38 DIM SUM 27€
King prawn / oriental broth / jalapeño / nori
SEA BASS 28€
Seasonal sides / blue mussel sauce
STUFFED QUAIL 28€
Foie Gras stuffing / mini carrots / celeriac cream / red wine sauce
ENTRECÔTE 250g 38€
Truffle fries / *béarnaise* / mushrooms / pepper sauce

Add Foie Gras 10€

FOR DESSERT

TANGERINE 10€
Tangerine panna cotta / passion fruit / chocolate
RASPBERRY 11€
Dark chocolate *Delice* / raspberry sorbet / olive oil
AVOCADO 12€
Avocado ice cream / mango cream / Ferrero Rocher

**FOR INFORMATION ABOUT ALLERGENES OR DIETARY NEEDS
PLEASE CONSULT WITH OUR WAITERS**