

Menu Degustation July 2021 80,00

The Nasi lemak,
Octopus, sambal, rice macaron, grilled cucumber, peanut.

The mackerel,
Lakerda, lettuce, bitter lemon, sea fennel, caper leaves, fermented onion.

The spring,
Artichoke, Tarama kosho, peas, asparagus, green almond, sea shoots.

The quail egg,
Spinach fricassee, yuzu foam, lump fish roe.

The foie gras,
Carob, eel, foie gras, green apple.

The duck,
Air baguette, port wine, miso, cocoa nib.

The tomato,
Strawberry, basil, manoura cheese, pine kernel, chartreuse.

The amber jack,
Chutney green chili, tomatillo, aguachile, seaweed.

The mussel,
Yellow curry, string beans, charcoal okra, berries, coriander.

The sol,
Tamarin, mint chutney, Kohlrabi, mustard leave.

The Jerusalem artichoke,
Chamomile, hazelnut, caraway, basil.

The rabbit,
Morels, hot dog, onion stifado, tarragon, crème fraiche.

The veal,
Heart of rump, sweetbread, tongue, potato, barbecue sauce.

The apricot,
Pollen, bee wax, honey comb, pine.

The strawberry,
Rhubarb, goat milk, Traou mad, Dulce, pelargonium, fennel.

The peach,
Brioche crème brulee, verbena, amaretto, almond.

Mignardises