

Menu Degustation August 2021

80,00

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

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

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

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 Tuna,
Chutney green chili, tomatillo, aguachile, seaweed.

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

The sole,
Tamarin, mint & yuzu chutney, daikon, mustard leave.

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

*The quail,
Comfit and roasted, butternut, cumin, dates, sunflower seeds, pelargonium, Szechuan pepper.*

*The beef,
Short rib, white eggplant, miso, mead, soy sauce, sesame.*

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