

Menu degustation 90,00

The Nasi lemak,

Octopus, sambal, rice macaron, grilled cucumber, peanut.

The Tarama,

Yuzu kosho, peas, asparagus, sea shoots.

The mackerel,

Lakerda, lettuce, bitter lemon, sea fennel, fermented onion.

The quail egg,

Spinach fricassee, yuzu foam, lump fish roe. (Thesauri Caviar Ossetra, Malossol +20)

The foie gras,

Carob, eel, foie gras, green apple.

The duck,

Air baguette, port wine, cocoa nibs.

The beetroot,

Horseradish, estragon, Comte cheese.

The tuna,

Chutney green chili, cucumber, aguachile, seaweed.

The mussel,

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

The cod,

Salsify, celeriac root, king oyster.

The maitake,

Jerusalem artichoke, hazelnut, ume kosho, miso.

The quail,

Pumpkin, king oyster, vadouvan, pelargonium.

The foie gras,

Sudachi, fennel, hibiscus, aged shoyu, grapes, pickled girolles. (+22)

The beef,

Short rib, white eggplant, miso, mead, aged soya sauce. (Kobe beef A5 short rib +35)

The mandarin,

Honey foam, yuzu, saffron.

The apple,

Amaretto, vanilla, cider, olive oil, speculos.

The chocolate,

Hazelnut, toffee, dacquoise, feullantine.

Mignardises