

*Menu degustation* 95,00

**The Nasi lemak,**

Octopus, sambal, rice macaron, grilled cucumber.

**Pie Tee,**

Shrimp, coconut, mint.

**The mackerel,**

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

**The quail egg,**

Spinach fricassee, hollandaise, dill, lump fish roe. (Thesauri Caviar Ossetra, Malossol +22)

**The duck,**

Air baguette, port wine, cocoa nibs.

**The foie gras,**

Pani puri, eel, foie gras, green apple.

**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 artichoke,**

Morchella, truffle, Madeira, fermented lemon.

**The foie gras,**

Sudachi, fennel, hibiscus, aged shoyu, grapes, pickled girolles. (+23)

**The quail,**

Pumpkin, king oyster, vadouvan, pelargonium.

**The beef,**

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

**The mandarin,**

Honey foam, yuzu, saffron.

**The strawberry,**

Goat milk, pepper, spirulina, lemon-thyme.

**The chocolate,**

Hazelnut, toffee, dacquoise, feuilletine.

**Mignardises**