

*Menu degustation*

*95,00*

**The Nasi lemak,**

Rice macaron, octopus, sambal, 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 tomato,**

Basil, verbena, galotyri, olive.

**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 foie gras,**

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

**The rooster,**

Porcini, miso, red chili, galangal, Florina pepper, mustard leaf.

**The veal,**

Tri-tip, potato, miso, mead. (Kobe beef A5 Striploin +35)

**The cherry,**

Honey foam, yuzu.

**The chocolate,**

Hazelnut, toffee, dacquoise, feuilletine.

**The strawberry,**

Goat milk, pepper, spirulina, lemon-thyme.

**Mignardises**

Chocolate / Lemon