

*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. ( Oscietra Caviar +22 )

**The duck,**

Air baguette, port wine, cocoa nibs.

**The parfait,**

Pani puri, eel, duck liver, green apple.

**The seabass,**

Rhubarb, rose water, green chili.

**The shrimp,**

Crab, caviar, seaweed.

**The cod,**

Salsify, celeriac root, king oyster.

**The fagotelli,**

Guanciale, pecorino, maitake, dashi. (White truffle +32)

**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,**

Cheek, Potato, bearnaise, tardivo radicchio, elderberry caper. (Kobe beef A5 Striploin +35)

**The black sesame,**

Yuzu, lemon, meringue.

**The pear,**

Amaretto, pecan, sabayon.

**The chestnut,**

Mandarin, cocoa, lime, cardamom.

**Mignardises**

Chocolate / Lemon