

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.

The foie gras,

Sudachi, fennel, hibiscus, aged shoyu, grapes, pickled girolles. (+25)

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,

Lemon, black tea.

The pear,

Amaretto, pecan, sabayon.

The chestnut,

Mandarin, lime, cardamom.

Mignardises

Chocolate / Lemon

A stylized, handwritten signature in black ink, likely belonging to the chef or a representative of the restaurant. The signature is fluid and cursive, with some characters being difficult to decipher but appearing to start with 'H' and 'R'.