

*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 soya, grapes, pickled shimeji. (+27)

**The quail,**

Pumpkin, blueberry, hazelnut, date.

**The veal,**

Cheek, potato, bearnaise, elderberry caper. (Kobe beef A5 Striploin +36)

**The black sesame,**

Lemon, black tea.

**The strawberry,**

Pine, lemon-thyme, mavrodaphne, melissa.

**The pear,**

Amaretto, pecan, sabayon.

**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 'J' and end with 'ni'.