

Menu degustation

95,00

The Nasi lemak,

Rice macaron, octopus, sambal, grilled cucumber.

The Pie Tee,

Shrimp, coconut, mint.

The nori,

Trout, cucumber, Roku gin & tonic.

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 mussels,

Curry, broccoli, okra.

The cod,

Salsify, celeriac root, king oyster.

The foie gras,

Sudachi, fennel, hibiscus, aged soya, grapes, pickled shimeji. (+27)

The quail,

Pumpkin, blueberry, hazelnut, date.

The beef,

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

The cherry,

Lemon, black tea.

The fig,

Yogurt, citrus, caramel.

The pear,

Amaretto, pecan, sabayon.

Mignardises

Strawberry / Chocolate / Lemon.

