

## Tasting Menu

Tomato consomme  
Gougères with tomato and basil  
Beef tartare with mushrooms and wild garlic

### Bread & Butter

Potato with onion and bacon  
Bison grass with apple

Bluefin Tuna with kohlrabi and citrus

Crab with apple and cucumber\*

Langoustine with lettuce and Marie Rose

Turbot with white asparagus and blue mussels

Foie Gras with prun and pecan nut\*

Bread broth with wagyu dumpling and marjoram

Lamb with wild garlic, morels and polenta  
or  
Wagyu with potato truffle and dogwood +150

White chocolate with rhubarb and black olive

Praline with earl grey and yuzu  
Buckwheat fudge  
Whisky Sour Jelly

short menu 429 • Selection 6 wines 299 • Prestige Selection 6 wines 599  
Large menu 499 • Selection 8 wines 349 • Prestige Selection 8 wines 699

\* Tasting menu is available for the entire table. We accept orders from 17:30 to 20:30

\* 12,5 % of service charge we add to the bill to tables 5 people and more

\* List of allergens is available from the manager