

## Lunch Tasting Menu

Creyfish Bisque

Beef tartare with mushrooms and wild garlic

Bread & Butter

Potato with onion and bacon

Bison grass with apple

Langoustine with lettuce and Marie Rose sauce

Foie Gras with prune and pecan

Bread consomme with wagyu dumpling and marjoram

Turbot with white asparagus and blue mussels

Lamb with wild garlic, morels and polenta

or

Wagyu with potato, truffle and dogwood +150

White Chocolate with black olive and rhubarb

Praline with earl gray and yuzu

Buckwheat fudge

Whisky Sour Jelly

Lunch menu 399 • Selection 6 wines 299 • Prestige Selection 6 wines 599

\* Tasting menu is available for the entire table.

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

\* List of allergens is available from the manager