

## Tasting Menu

Tomato consomme  
Gougères with tomato and basil  
Beef tartare with mushrooms and lovage

### Bread & Butter

Smoked eel with leek and rice  
Bison grass with apple

Gazpacho with eel and watermelon

Bluefin Tuna with kolhrabi and citrus

Langoustine with lettuce and Marie Rose

Turbot with fennel and mussels

Lamb with polenta, spinach and morels  
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

Tasting menu 530 • Selection 6 wines 350 • Prestige Selection 6 wines 700

\* Tasting menu is available for the entire table.

\* A 12,5% discretionary service charge will be added to your bill

\* List of allergens is available from the manager