

Tasting Menu

Baked potato
Mushroom soup
Donut with bechamel

Bread & Butter

Tuna with Caviar
Beef tartare with lovage
Bison grass with apple

Scallop with grape and chives

Crab with apple and cucumber

Langoustine with lettuce and Marie Rose

Turbot with fennel and mussels

Onion soup with eel and marjoram

Foie Gras with fig and walnut

Roe deer with savoy cabbage and parsley root

or

Wagyu with potato truffle and dogwood +150

Coffee cake with cep and fruits

Praline with earl grey and yuzu

Juniper fudge

Whisky Sour Jelly

Tasting menu 650 • Selection 8 wines 450 • Prestige Selection 8 wines 800

* 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