

## 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

Crab with apple and cucumber

Langoustine with lettuce and Marie Rose

Turbot with fennel and mussels

Foie Gras with peach and macadamia nut

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 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