

MENU

Tomato consomme
Gougères with tomato and basil
Beef tartare with mushrooms and mustard seeds

Bread & Butter

Smoked eel with leek and rice
Bison grass with apple

Starter

Foie gras with peach and macadamia nut
or
Bluefin Tuna with kohlrabi and citrus

Soup

Gazpacho with eel and watermelon

Main Course

Turbot with fennel and mussels
or
Lamb with polenta, spinach and morels
or
Wagyu A5 B12 with truffle and dogwood +129

Dessert

Salted Carmel
or
Old Rotterdam 100 weeks +29

Buckwheat fudge
Whisky sour jelly

Menu **460**