

GET READY TO GET WET

CHEF'S FAVORITES

7 COURSE MENU	123
6 COURSE MENU	106
5 COURSE MENU	91

EXTRA COURSE SIGNATURE DISH YUZU, CAVIAR & CHAMOMILE	17
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CHEESE	17
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FRIANDISES	11
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PLEASE ASK US IF YOU WOULD LIKE INFORMATION ABOUT ALLERGENS.

WE WOULD LOVE TO ADVISE AND HELP YOU WITH YOUR WINE CHOICE.

UNLIMITED CHILLED AND FILTERED WATER STILL / SPARKLING €3 P.P.

THE MENUS CAN ONLY BE ORDERED PER TABLE. IT IS POSSIBLE TO VARY BETWEEN THE REGULAR MENU AND THE VEGETARIAN MENU PER TABLE.

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A LA CARTE

OYSTER WITH GARNISH 3PCS	17
LANGOUSTINE BBQ YUZU KOSHO AND TONKA BEAN	23
DUCK LIVER SAKURA UMEBOSHI AND BRIOCHE	20
BEET CASSIS WOOD, HORSERADISH AND SEA LETTUCE	15
BEEF TARTARE ANCHOVY AND FERMENTED GOOSEBERRY	20 / 30
KOHLRABI DUMPLINGS PUMPKIN SEED, BANRAI, SMOKED CELERIAC-DASHI, VERVEINE	17
TOMATO CHERRY, BERRIES, GOAT'S YOGHURT & ELDERFLOWER	19
GNOCCHI BISQUE, ARTICHOKE & THAI BASIL	20 / 30
½ LOBSTER WHITE BEET, WHISKEY AND COCONUT	28
COD SAMPHIRE AND SEA LAVENDER, FIG LEAF & BEURRE NOISETTE	23 / 34
GUINEA FOWL CARROT, SMOKED ALMOND & YUZU	25
SIRLOIN BLACK GARLIC, HAY ASH & POMMES PAVÉ	24 / 34
SIGNATURE DISH YUZU, CAVIAR & CHAMOMILE	17
CHEESE VARIATION	17
FRIED DUCK LIVER BERGAMOT, GOCHUJANG & LEMON VERBENA	18
BLACKBERRY SHISO SORBET RHUBARB, GOAT YOGURT FOAM	14
PINEAPPLE COCOS & LAPSANG TEA	15
CASSIA-SOUFFLÉ BLOOD ORANGE, BLACK CARDAMOM	17
	[UP TO 20 MINUTES PREP TIME]
FRIANDISES 3PCS	11

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