

TASTING MENU

**SNACKS** 

## Sourdough Bread and Cultured Butter

Scallops, Jerusalem Artichoke, Coral Bisque, NAsturtium

Mushroom Agnolotti, Black Garlic, Dried Yolk

CATCH OF THE DAY, BUTTERNUT, CLEMENTINE, MISO

Deer 52C, Koffman Cabbage, Hash Brown, Game Jus

CHEESE PLATTER AND THEIR GARNISHES 13€ (INSTEAD OF DESSERT 8€)

Chocolate, Orange, Cocoa Nibs

## Petits Fours

## Menu 85€ / Wine Pairing 48€

All Our Preparations are made in-house with great care and love We can adapt our menu for any dietary requirements

CLOSING TIMES

4PM / MIDNIGHT