



*TASTING MENU*

SNACKS

SOURDOUGH BREAD AND CULTURED BUTTER

SMOKED HADDOCK, LEEKS, CAULIFLOWER, BOUILLABAISSE

ONGLET TATAKI, CARROTS, BLACK GARLIC, CONSOMMÉ

CHAR SIU SALMON, BLOOD ORANGE, NORI, CABBAGE

PIGEON A FEW WAYS, GRAINS, HASSELBACK

CHEESE PLATTER AND THEIR GARNISHES 14€

(INSTEAD OF DESSERT 9€)

STICKY TOFFEE PUDDING, PECAN, PRUNES

PETITS FOURS

MENU 90€ / WINE PAIRING 50€

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