



*TASTING MENU*

SNACKS

SOURDOUGH BREAD AND CULTURED BUTTER "AU MORIANE"

HEIRLOOM TOMATOES, WATERMELON, KALAMATA OLIVES, FETA ICE CREAM

MACKEREL "DRY RUB", FENNEL, NECTARINE, NASTURTIUM, FERMENTED SAUCE

ROASTED ZANDER, MUSSELS, GREEN BEANS, SAMPHIRE, PUFFED RICE

BARBARY DUCK, BEETROOT, MIRABELLE PLUM, DUCK SAUCE

CHEESE PLATTER AND THEIR GARNISHES 14€

(INSTEAD OF DESSERT 9€)

BLACK LEMON, PEACHES, KEFIR LIME LEAVES

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