



TASTING MENU

SNACKS

SOURDOUGH BREAD AND CULTURED BUTTER

HADDOCK MOSAIC, CARROT, LECHE DE TIGRE, NORI, KABAYAKI

PATE CROUTE WITH MUSHROOMS, HAZELNUTS AND PRUNES, BEETROOT, MIZUNA

COD, CARAMELISED ENDIVE, CAULIFLOWER, CAPER-RAISIN DRESSING

PHEASANT KOMBUJIME, BUTTERNUT, KUMQUAT, SWEET POTATO

CHEESE PLATTER AND THEIR GARNISHES 14€

(INSTEAD OF DESSERT +9€)

COFFEE, PECAN, LIME, CINNAMON

PETITS FOURS

MENU 90€ - WINE PAIRING 50€ - NON-ALCOHOLIC PAIRING 35€

ALL OUR PREPARATIONS ARE MADE IN-HOUSE WITH GREAT LOVE AND CARE

WE CAN ADAPT OUR MENU FOR ANY DIETARY REQUIREMENTS