

TASTING MENU

SOURDOUGH „2020“ & HAY MILK BUTTER

AMUSE BOUCHE

**SEAFOOD SALAD
BAVARIAN LAKE TROUT
„IKE JIME“ LOUP DE MER
ANJOU PIGEON
PEAR**

PETIT SUCRE

LUNCH 175 EUR WINE PAIRING 110 EUR

**ADD ON: SEAFOOD SALAD WITH 5G UMAI
CAVIAR EXTRA + 17€ SUPPLEMENT**

STARTER

SEAFOOD SALAD, CURRY VINAIGRETTE, KOSHIHIKARI (43 EUR)
- WITH AN EXTRA 5G UMAI CAVIAR SUPPLEMENT +17€

MIDDLE COURSE

BAVARIAN LAKE TROUT, WILD BROCCOLI, SEA URCHIN, DILL (41 EUR)

FISH

LOUP DE MER, GREEN ASPARAGUS, CRUSTACEAN-SABAYON (57 EUR)

MEAT

ANJOU PIGEON, VIN JAUNE, TARDIVO (60 EUR)

DESSERT

PEAR, PAIN PERDU, PECAN NUT, CARAMEL (24 EUR)