

TASTING MENU

SOURDOUGH „2020“ & HAY MILK BUTTER

AMUSE BOUCHE

**LANGOUSTINE
LOUP DE MER
TURBOT
SADDLE OF LAMB
STRAWBERRY**

PETIT SUCRE

LUNCH 175 EUR WINE PAIRING 110 EUR

**ADD ON: LANGOUSTINE WITH
5G UMAI CAVIAR + 17€ SUPPLEMENT**

STARTER

LANGOUSTINE, KOSHIHIKARI, GREEN ASPARAGUS (48 EUR)
- WITH AN EXTRA 5G UMAI CAVIAR SUPPLEMENT +17€

MIDDLE COURSE

LOUP DE MER, BABY ARTICHOKE, GRILLED TOMATO SABAYON (42 EUR)

FISH

TURBOT, WHITE ONION, ZUCCHINI FLOWER (58 EUR)

MEAT

SADDLE OF LAMB, BELL PEPPERS, CHANTERELLES (60 EUR)

DESSERT

STRAWBERRY, VANILLA, YUZU, PUMPKIN SEED OIL (24 EUR)