

TASTING MENU

SOURDOUGH „2020“ & HAY MILK BUTTER

AMUSE BOUCHE

**BROWN CRAB
RED MULLET
LOUP DE MER
SADDLE OF LAMB
STRAWBERRY**

PETIT SUCRE

LUNCH 175 EUR WINE PAIRING 110 EUR

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

STARTER

BROWN CRAB, KOSHIHIKARI, TUNA BELLY (48 EUR)
- WITH AN EXTRA 5G UMAI CAVIAR SUPPLEMENT +17€

MIDDLE COURSE

RED MULLET, BABY ARTICHOKE, GRILLED TOMATO SABAYON (42 EUR)

FISH

LOUP DE MER, WHITE ONION, ZUCCHINI FLOWER (58 EUR)

MEAT

SADDLE OF LAMB, CHANTERELLES, CONFIT AUBERGINE, PAPRIKA (60 EUR)

DESSERT

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