TASTING MENU

SOURDOUGH „2020“ & HAY MILK BUTTER

AMUSE BOUCHE

MACKEREL
RED MULLET
POLLACK
PIGEON
FELCHLIN SAMBIRANO

PETIT SUCRE

LUNCH 185 EUR WINE PAIRING 115 EUR

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

STARTER

MACKEREL, KOSHIHIKARI, SHIITAKE, DASHI BEURRE BLANC (48 EUR)
- WITH AN EXTRA 5G UMAI CAVIAR SUPPLEMENT +17€

MIDDLE COURSE

RED MULLET, ENCORNET, DILL-SABAYON, GREEN BEANS (50 EUR)

FISH

POLLACK, BABY ARTICHOKE, BISQUE (60 EUR)

MEAT

PIGEON, JERUSALEM ARTICHOKE, TREVISANO (60 EUR)

DESSERT

FELCHLIN SAMBIRANO, PECAN NUT, TONKA BEAN, PLUM (25 EUR)