

Amuse Bouche

Pyrenees Veal

tatar / baerii kaviar / umami creme / potatoes / daikon (winter reddish)

Black Root Cream

milk lamb bries / roasted / meat maitake / cranberry

Giant Blue Mussel

poached / rice cream / seaweed / green apple
/ fennel seed – mussel butter

Smoked Eel Musubi

glazed / teriyaki / wagyu lard / buckwheat / chinese cabbage

Mandarin Sorbet

bladder cherry / red cabbage / five spice

Breast Of Duck from Farmer Birgout

roasted / chervil root / plum / beetroot / ume hoi sin

Banana Bread

walnut ice-cream / chestnut / cream cheese

Petit Fours

7 Courses 145.-

5 Courses 115.- Pyrenees Veal/ Smoked Eel Musubi / Mandarin Sorbet / Breast Of Duck
from Farmer Birgout / Banana Bread

Wine pairing: 7 Courses + 79.-/ 7 Glasses ; 5 Courses + 59.-/ 5 Glasses

