

## Amuse Bouche

### Langoustine

flamed / tonka bean / turnip / keta caviar

### Beef Tea

hanger Steak / cabbage / piopino / egg yolk

### Mullet

stained / sea spaghetti / bottarga / kimizu

### US Brisket

8 hours smoked / camargue rice / dried fruit / button mushroom

### Shizo Sorbet

rhubarb / linseed / szechuan-pepper

### Juvenile Piglet

loin and belly / seared / mango / wild garlic / sweet potatoe / jus

### Sakura Ice Cream

matcha cheesecake / yuzu

### Petit Fours

7 Courses 159.-

5 Courses 125.- Langoustine / US Brisket / Shizo Sorbet / Juvenile Piglet  
/ Sakura Ice Cream

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

