

Amuse Bouche

Lake Constance Whitefish

buckwheat / koji / yuzu kosho / radish / watercress

Tomato Essence

atlantic salmon / graved / young pea / shizo

Gillardeau No.0

grilled / sake kasu / cauliflower / cucumber / rice vinegar

Loire Quail

breast and drum / potato / spinach / togarashi

P.O.G. Sorbet

passion fruit / orange / guava

Stone AXE Wagyu

topside cut / aubergine / celery / olive / jus

Amazake

Ice-cream / cherry / aka miso

Petit Fours

7 Courses 159.-

5 Courses 129.- Lake Constance Whitefish / Loire Quail / P.O.G. Sorbet /

Stone AXE Wagyu / Amazake

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

