

## Amuse Bouche

### Crab

buttermilk / vadouvan / daikon

### Pigeon

plum / purple curry / teriyaki

### Mushroom

mustard seed / chestnuts / persimmon

### Scallop

fennel / merguez / kumquats

### Beetroot

yuzu / dill / sake

### Wild boar cheeks

currant / brioche / parsnip

### Chervil root

tangerine / curcuma / white chocolate

### Petit Fours

7 Courses 179.-

5 Courses 149.- Crab / Scallop / Beetroot / Wild boar cheeks / Chervil root

Wine pairing: 7 Courses + 89.-/ 7 Glasses; 5 Courses + 69.-/ 5 Glasses

