

## Amuse Bouche

Pineapple

hemp / kimchi

Gyoza

peach / cucumber

Cabbage

gooseberry / lime leaf

Portobello

yeast / nori

Cauliflower

amalfi / oyster leaf

Pea

blackberry / thyme

Beetroot

paprika / raspberry

Nishiki Reis

damson / thai basil

White Rum

mint / sudachi

Petit Fours

9 Courses 170.-

6 Courses 150.- Pineapple / Gyoza / Cabbage / Pea / Beetroot / White rum

Wine pairing: 9 Courses + 105.- / 9 Glasses; 6 Courses + 75.- / 6 Glasses

+ 14.- Cheese - Feta / watermelon / tomato

+ 8.- Bloody Mary