

Amuse Bouche

Char

pineapple / hemp

Pork belly

peach / cucumber

Cabbage

gooseberry / lime leaf

Skirt

yeast / nori

Lobster

amalfi / cauliflower

Pea

blackberry / thyme

Pikeperch

paprika / raspberry

Nishiki Rice

damson / thai basil

White rum

mint / sudachi

Petit Fours

9 Courses 190.-

6 Courses 160.- Char / Pork belly / Cabbage / Pea / Pikeperch / White rum

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

+ 14.- Cheese - Feta / watermelon / tomato

+ 8.- Bloody Mary

