


<i>Menu Carte Blanche - 7 courses</i> (Available until 9:00 p.m)	95
<i>Food and beverages pairing</i>	65


*À la carte**Starters*

Green asparagus / César sauce / Anchovy / Parmigianno / Wild garlic 	16
Grilled leeks / Burrata / Kumquat / Green oil 	16
Veal tataki / Rice paper / Daikon / Peanut / Fried chili oil	19
Crab «Croque» / Bisque gel / Mango / Celeri / Dill	21
Semi-cooked duck foie gras / White pepper / Gingerbread biscuit / Passion fruit	21

Mains

Breaded polenta / Beatroot textures / Feta / Corn / Pomegranate 	31
Penne and white asparagus / Cacio e pepe / Pecorino romano / Egg yolk / Tellicherry black pepper	32
Braised beef chuck / Green cabbage / Marrow bone / Potato / Red wine sauce (Pan-fried foie gras +5)	37
Korma trout / Green peas / Ajo blanco / Almonds / Yellow curry	37
Pork loin / Truffled aligot / Seasonal mushrooms / Pork juice / <i>To share for 2 (500g)</i>	80

Desserts

36 months gouda panna cotta / Honey / Blood orange / Pumpkin seeds / Caraway 	15
Tiramisu / Chocolate ganache / Sponge cake / Crispy cocoa nib / White coffee ice cream	15
Yuzu tartlet / Green tea namelaka / Ganache / Black lemon sorbet	15
Madeleine biscuit / Ivory white chocolate / Hibiscus gel / Beetroot hibiscus ice cream	15
Coconut milk rice pudding siphon / Pineapple / Coconut crumble / Opaline / Virgin pina coloda sorbet	15

Price in € including vat & service.

A full detailed allergens list is available on request.