

MENU

BRETON LANGOSTINO ⑥

flamed, tartar, tomato vinaigrette, bell pepper, togarashi

SALMON TROUT ⑥

confit, celery stock, kohlrabi, cress

SMOKED EEL & CALF'S HEAD

cucumber, horseradish, seaweed, miso broth

ARCTIC SEA CODFISH ⑥

bean velouté, calamaretti, zucchini

ALBA TRUFFLE ⑥

white truffle, brown butter, spinach, organic egg yolk

IBERICO PORK

braised cheek, turnip, quince, ice plant

CHALLANS DUCK ⑥

breast, baked leg, pumpkin raviolo, corn, vadouvan

VALRHONA CHOCOLATE ⑥

elderberry, pear, Tasmanian pepper

8 course menu 180 | 6 course menu 155 ⑥

We have a food information for allergic persons available.
Please contact our service staff.