

*6 course menu 105*

*wine pairing discovering 70*  
*wine pairing re-discovering 100*

Leek - mustard - grape

Seabream - artichoke - Charentais melon

Mushroom - sweet potato - Aged Artisan Gouda

Octopus - peanut - tamarind

Wild duck - root vegetables - blueberry

Sea buckthorn - black garlic - chickpeas

*A la carte*

Fennel - orange - beurre blanc 24.5

Rib-eye - bimi - bearnaise 100 gram 28

Turbot - passionfruit - codium *day price*

Fig - hemp - matcha 15

Milky oolong - milk chocolate 15

Cheese selection L'Amuse

