

*6 course menu 85*

*wine pairing 60*

*soft pairing 42*

Pumpkin – mushroom – savory

Shrimp – orange – olive

Cauliflower – green mole – pistachio

Porcini – Jerusalem artichoke – egg

Wild duck – quince – cabbage

Sweet potato – pine nut – tonka – pasilla

*A la carte*

Extra dish 17.5

Fennel – orange – beurre blanc 22.5

Wild duck – quince – cabbage 32.5

Dry aged rib-eye – béarnaise 18 *per 100 grams*

Whole turbot – ricotta – grilled lettuce – kombu *day price*

Milky Oolong – milk chocolate 15

Cheese selection L'Amuse 14.5

