

*6 course menu 90*

*wine pairing 'discovering' 60*

*wine pairing 're-discovering' 90*

*soft pairing 50*

Cucumber – kombu – chamomile

Seabream – artichoke – Charentais melon

Onion – amaranth – saffron

Octopus – peanut – tamarind

Char siu – turnip – cassis wood

Strawberry – hay – rose

*A la carte*

Extra dish 19.5

Fennel – orange – beurre blanc 22.5

Rib-eye – bimi – bearnaise 100 gram 24

Turbot – passionfruit – codium *day price*

Milky oolong – milk chocolate 15

Black sesame – raspberry – seaweed 15

Cheese selection L'Amuse 14.5

