

6 course menu 105

4-course lunch menu 80*

wine pairing discovering 48/70

wine pairing re-discovering 68/100

Alcohol free pairing 36/50

Pumpkin – apple – finger lime

Gurnard – almond – blood orange*

Cauliflower – cacao – Aji Amarillo*

Octopus – sambal – radicchio castelfranco

Veal tongue – cabbage – mustard*

Banana – coconut – furikake*

A la carte

Fennel – orange – beurre blanc 24.5

Hangersteak – baby daikon – roasted garlic jus 250 gram 40

Rib-eye – spinach – roasted garlic jus 300 gram 85

Turbot – passionfruit – codium 200 gram 75

Root vegetable Dame Blanche 15

Cheese selection L'Amuse

